

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

Gevrey-Chambertin La Croix des Champs

— THE TERROIR —

GRAPE VARIETY: Pinot Noir

SOIL: Clay-limestone

APPELLATION: Gevrey-Chambertin, a village appellation located on the Côte de Nuits, in the heart of Burgundy, produces exclusively red wines that can also be classified as 1^{er} Cru or Grand Cru.

Did you know?

Gevrey-Chambertin La Croix des Champs refers to an ancient battle eld.

— THE KNOW-HOW —

HARVESTING: The grapes are cut and sorted by hand. .

VINIFICATION: The grapes are destemmed and then placed between 2 and 4 days in stainless steel vats for pre-fermentation maceration. The vinification is done in vats.

AGEING: The wine is ageing in oak barrels (François Frères & Billon) for a period of 12 to 14 months.

— TASTING —

TASTING NOTE: A garnet-red colour with intense reflections.

On the nose, a very gourmet aromatic palette, very fruity, accompanied by liquorice. A few touches of citrus fruits such as blood orange and peach bring a certain delicacy. Slightly toasted notes appear. Immediately the wine is very charming, silky, velvety, very harmonious, with a slight freshness as a support. Intense but delicate tannins.

FOOD & WINE PAIRING: The perfect match will be made with meats with texture and taste such as a delicate game with fine flesh such as a doe fillet just roasted served rosé, accompanied by a strong game juice infused with blackcurrant berries. Also to be enjoyed with a roast pigeon served roasted in gingerbread crust, roasted white asparagus and juice.

SERVICE TEMPERATURE: between 14°C

AGEING POTENTIAL: 7 to 10 years, and more

Commentaires fait par Maxime Brunet - Meilleur Jeune Sommelier de France 2013

