

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

Bourgogne Hautes-Côtes de Beaune *Belles Roches*

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Argilo-calcaire

APPELLATION: A regional appellation, Bourgogne Hautes Côtes de Beaune is traditionally produced in Aloxe Corton, Savigny les Beaune and Beaune on the south-east slopes, essentially at high altitudes.

Did you know?

The Bourgogne Hautes-Côtes de Beaune appellation may be produced in one of the 29 communes of Côte d'Or and Saône-et-Loire authorized by the INAO and covers nearly 780ha.

THE KNOW-HOW

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

VINIFICATION: The grapes are put into stainless steel tanks for pre-fermentation maceration for 2 to 4 days. Then, alcoholic fermentation is begun using nothing but natural starters.

AGEING: Malolactic fermentation and ageing take place in stainless steel tanks to guarantee freshness and fruitiness.

TASTING

TASTING NOTE: Its purple robe with shades of deep purple offers a fruity nose with aromas of griotte cherry and raspberry, developing towards blackcurrant, liquorice and undergrowth with a spicy touch. This charming wine is firm when young, finding its harmony and balance after some years.

FOOD & WINE PAIRING: It is perfect with balanced cuisine. It is good with roast meat, (particularly petit salé) and also with white meat such as veal and with pork. Its friendly tannins marry perfectly with mild cheese: Fresh Epoisses, Brillat-Savarin, Cîteaux, and fresh Soumaintrain.

SERVICE TEMPERATURE: between 14°C and 16°C

AGEING POTENTIAL : will reach its peak in 3 to 5 years.

