

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 Nuits Belle Canaille

— THE TERROIR —

GRAPE VARIETY: Pinot Noir

SOIL: Limestone and clay

APPELLATION: Regional appellation, Bourgogne Hautes-Côtes de Nuits can be produced in 19 communes of Hautes-Côtes. The vines are planted between 300 and 400 meters above sea level.

Did you know?

The vines under the Hautes-Côtes de Nuits appellation are planted on trays which are located on a plateau above Nuits-Saint-Georges.

— 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 ageing is done in demi-muids of 2 wines. Ageing is by plot and results in blending before bottling.

— TASTING —

TASTING NOTE: A cherry red color with brilliant reflections. A nose of black fruits with a fine touch of lavender. The palate is supple with balanced tannins.

FOOD & WINE PAIRING: Parsley ham, Veal mignon with cream.

SERVICE TEMPERATURE: between 14°C and 16°C

AGEING POTENTIAL: 3 to 5 years

Comments made by Fabrice Sommier MOF Sommelierie 2007

— AWARDS —

2017:14,5/20 - Jancis Robinson

2016: 15,5/20 - Jancis Robinson

