

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 *Les Petites Corvées*

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Argilo-calcaire

**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?***

*In the feudal system, the corvée designates the free work of land belonging to lords and religious orders by the peasants.*

### 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-muid of 2 wines for 8 months.

### TASTING

**TASTING NOTE:** A ruby red dresses the color of this wine with beautiful reflections.

A nose of black fruits with hints of spices.

The palate is more generous with a delicious finish.

**FOOD & WINE PAIRING:** This Hautes-Côtes de Nuits will go perfectly with a pâté en croute with foie gras or a grilled rack of lamb.

**SERVICE TEMPERATURE:** between 14°C et 16°C

**AGEING POTENTIAL:** To drink young

*Comments made by Fabrice Sommier MOF Sommelierie 2007*

### AWARDS

2017: 16/20 - Jancis Robinson

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2015: 88 pts - Wine Enthusiast

