

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 *Vinification Naturelle*

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Argilo-calcaire

**APPELLATION:** Regional appellation, Bourgogne Hautes-Côtes de Nuits can be produced in 20 communes of Hautes-Côtes and Côte de Nuits. The vines are planted between 300 and 400 meters above sea level.

### THE KNOW-HOW

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

**VINIFICATION:** The grapes are destemmed then placed between 2 and 4 days in stainless steel tank without adding sulfur for the pre-fermentation maceration. Tank is cooled slightly to prevent oxidation. Then the tank is covered for keep the gas from fermentation. No yeast is added. Thanks to gas carbonic, the tarpaulin swells: the infusion is on. Reassembly and extraction. The juice is released in a gentle way and put in barrels and then bottled.

### TASTING

**TASTING NOTE:** An intense, brilliant garnet color with violines. An aromatic range of fresh black fruits such as blackberries, cherries and blackcurrants. Sweet touches of spices such as licorice and tonka bean add a real treat. This wine is marked by a freshness giving a pleasant precision, always accompanied by flexibility and a very nice overall balance. An end on the palate with supple and fine tannins.

**FOOD & WINE PAIRING:** The freshness of the wine will like to get the texture of a red mullet just seared in olive oil. The gourmet aromatic range will have a great time with a slightly spicy tomato sauce. Also taste with squid confit in red Burgundy wine with caramelized onions and squid ink.

**SERVICE TEMPERATURE:** between 14°C and 15°C

**AGEING POTENTIAL:** Drink within 2 years to keep the wine fresh.

*Comments by Maxime Brunet, Meilleur Jeune Sommelier of France 2013*

