

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

Maranges 1^{er} Cru Clos Roussot

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

APPELLATION: The Maranges appellation is the link between the Côte-d'Or and the Saône-et-Loire. The «Clos des Rois» is one of the 7 climates classified in 1^{er} Cru.

Did you know?

The name of the Climat «Roussot» comes from the Latin «ruptia» which means «cleared place».

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: Ageing in oak barrels for 10 to 12 months.

TASTING

TASTING NOTE: The dress is bright and shiny red in color. On the nose, a subtle accord between red fruits (raspberries) and black fruits (cherries), with a touch of vanilla. On the palate, this wine is harmonious and radiant supported by fine tannins. A beautiful substance with a spicy finish.

FOOD & WINE PAIRING: This wine will go very well with red meats, poultry in sauce or roast, mushrooms or with mature cheeses. It will also accompany Asian cuisine.

SERVICE TEMPERATURE: between 14°C and 16°C

AGEING POTENTIAL: 5 years, and more

