

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

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Marno-calcaire

APPELLATION: The Maranges appellation is the link between the Côte-d'Or and the Saône-et-Loire. Located at the southern tip of the Côte de Beaune, Les Maranges includes 7 communes.

Did you know ?

Les Maranges has 7 climates classified as Premier Cru

THE KNOW-HOW

HARVEST: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destalked and then placed between 2 and 4 days in steel vat for pre-fermentation maceration. The vinification is done in vats.

AGEING: The wine is aged in oak barrels, 30% of which are new for 10 to 12 months. 10 à 12 mois.

TASTING

TASTING NOTES: A limpid, clear wine with a garnet colour with ruby reflections and a greedy aromatic palette of fresh black and red fruits such as blackberries, redcurrants and raspberries. Floral and incense nuances bring a certain finesse, roundness and balance make it delicious and distinguished. Fresh finish with fine but intense tannins.

WINE AND FOOD PAIRING: The delicacy and harmony of this wine goes well with a roasted veal quasi-veal in a full-bodied juice with crispy peas as well as with a roasted pork mignon and a delicate lemon balm juice.

SERVICE TEMPERATURE: To serve between 15°C and 16°C

AGEING POTENTIAL: To be drunk in 3 to 4 years

Comments made by Maxime Brunet, Best Young Sommelier of France 2013

RÉCOMPENSES

2017: 16/20 - Jancis Robinson

