

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

Nuits-Saint-Georges 1^{er} Cru Rue de Chaux

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Brown limestone

APPELLATION: Village appellation or Premier Cru, from Vosne-Romanée to Premeaux-Prissey, Nuits-Saint-Georges produces almost exclusively red wines.

Did you know?

Nuits-Saint-Georges 1^{er} Cru Rue de Chaux is named after the street leading to Chaux, a small village in the Hautes-Côtes. The plot is located next to our Nuits-Saint-Georges Les Plateaux.

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 tanks for pre-fermentation maceration. The vinification is done in barrels.

AGEING: The wine is aged in oak barrels, 30% of which are new for 12 months

TASTING

TASTING NOTE:

The robe is a deep cherry red, brilliant.

The nose offers a rich aromatic palette of black berries and stone fruits mixed with light touches of undergrowth and spices.

A well-defined structure, solid and smooth, contradicts the elegance, tempered by very fine tannins.

FOOD & WINE PAIRING: This Nuits-Saint-Georges 1er Cru will delight traditional Burgundian dishes such as boeuf bourguignon or œufs en Meurette but also tasty meats such as game, duck breast or a rib of beef.

SERVICE TEMPERATURE: between 15° et 16°C

AGEING POTENTIAL: Between 10 and 15 years

