

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 1er Cru *Les Chabœufs*

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Clay-limestone

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

Did you know?

The climate «Les Chabœufs» is located at the entrance of the Combe des Vallerots.

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 is done in oak barrels, 30% of which are new, for 10 to 12 months.

TASTING

TASTING NOTE: The dress is a very brilliant carmine red. A classic Pinot Noir nose with an extra touch of cherries and fresh mushrooms. The palate is tender with an already almost melted finish. A beautiful Burgundian expression

FOOD & WINE PAIRING: Beef cheek with carrots, Seven-hour leg..

SERVICE TEMPERATURE: between 15° et 16°C.

AGEING POTENTIAL: Delicious young, it has great ageing potential between 10 and 15 years.

Comments made by Fabrice Sommier Best Sommelier in France 2007

AWARDS

2018: 16,5 - 17 /20 - La Revue du Vin de France

