

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 Réserve Personnelle



THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Clay-limestone

APPELLATION: Appellation of the Côte de Nuits, Nuits-Saint-Georges Village or Village Premier Cru followed or not by the locality of origin produces mainly red wine.

Did you know?

The Confrérie des Chevaliers du Tastevin was founded in Nuits-Saint-Georges in 1934.

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: Malolactic fermentation and ageing take place in oak barrels for 8 to 12 months.

TASTING

TASTING NOTE: Its purple robe, intense and sometimes moving towards mauve has a beautiful brilliance and offers a dense, sophisticated nose marked by aromas of blackcurrant and blueberry, enhanced by woody notes when young. Strong and vigorous, this full-bodied wine is chewy, balanced and structured. Long in the mouth, it is fully appreciated after a few years' keeping: maturity gives it a sensual, sophisticated roundness.

FOOD & WINE PAIRING: In addition to soft and washed rind cheeses, such as Epoisses, Langres or Soumaintrain, it is also ideal when partnered with flavoursome meats such as roast lamb, rib of beef, breast of duck or game.

SERVICE TEMPERATURE: between 15° et 16°C.

AGEING POTENTIAL: Delicious young, it has great potential for keeping for 10 to 15 years.

AWARDS

2014 90 points Wine Enthusiast

2015 15,5/20 Jancis Robinson

2016 89 points Wine Enthusiast