

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

Pommard

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Argilo-calcaire

APPELLATION: On the Côte de Beaune, the Pommard is renowned for its power of its red wines only. The first growth vines are planted in the middle and at the top of the hillsides on clay-limestone soils.

Did you know?

Stretching over nearly 320ha, between Beaune and Volnay, Pommard owes its name to the Gallic goddess of orchards and fruit, Pomone.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand. .

VINIFICATION: The grapes are put into stainless steel tanks for pre-fermentation maceration for 2 to 4 days. Then, alcoholic fermentation is begun using nothing but natural starters.

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

TASTING

TASTING NOTE: Deep red to dark purple ruby, its mauve-highlighted robe reveals aromas of blackberry, blueberry and sometimes redcurrant, cherry pits and ripe plum. It is not uncommon to find a feline, wild evolution over time. Maturity takes it towards leather, chocolate and pepper. On the palate is has a round texture, a delicate, firm structure and delightful fruitiness.

FOOD & WINE PAIRING: This Pommard is in its element with roast of braised game meats. Thick-cut beef steak, lamb and poultry casseroles are sure to appreciate the firm texture of its tannins. And it is equally at home with characterful cheeses, such as Epoisses, Langres, Soumaintrain and Comté.

SERVICE TEMPERATURE: between 14°C and 16°C

AGEING POTENTIAL: Delicious young, it will fully open out if kept for about 10 years.

AWARDS

2014: 89pts Wine Enthusiast

