

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

## Savigny-lès-Beaune 1<sup>er</sup> Cru *Hauts-Jarrons*

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Limestone and sandy

**APPELLATION:** Between the hillsides of Beaune and the mountain of Corton, Savigny-lès-Beaune extends over nearly 375ha, 142ha of which are Premier Cru.

***Did you know?***

*Situated on the eastern slope of the Montagne de Beaune, the Hauts-Jarrons has a stony climate.*

### 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:** The wine is aged in oak barrels, 50% of which are new for 8 to 10 months.

### TASTING

**TASTING NOTE:** An elegant colour of a brilliant and intense ruby.

A nose with a lot of red berries.

A wine of great freshness with a finish on the palate is rather rich with a fine touch of wood.

**FOOD & WINE PAIRING:** Œufs en meurette, Porc noir de Bigorre grillé.

**SERVICE TEMPERATURE:** between 15° et 18°

**AGEING POTENTIAL:** 8 to 12 years

*Comments made by Fabrice Sommier Best Sommelier of France 2007*

