

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

## Vosne-Romanée

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clayey marls - limestone

**APPELLATION:** Appellation of the Côte de Nuits vineyard, Vosne-Romanée only produces red wines.

**Did you know?**

*Vosne, from the Gaul «Wadana» meaning «water» was built around a source called «La Fontaine de Vosne». Romanée was subsequently added, in honor of 3 climats in Grands Crus present in the vineyard.*

### 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 in oak barrels during 8 to 12 months.

### TASTING

**TASTING NOTE:** The color is a beautiful carmine red, brilliant and limpid. The nose is intense in black fruits with notes of vanilla and blackcurrant jam. The palate is structured with a long and powerful finish.

**FOOD & WINE PAIRING:** Burgundy beef, Pork chop with cranberries.

**SERVICE TEMPERATURE:** between 14°C and 16°C

**AGEING POTENTIAL:** 5 to 10 years, and more

*Comments made by Fabrice Sommier MOF Sommellerie 2007*

