

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

Pernand-Vergelesses Les Pins

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

APPELLATION: Located north of the Côte de Beaune, Pernand-Vergelesses is found in the hollow of a valley. Planted between 200 and 350 meters above sea level, the vines are exposed mainly to the east and south-east.

Did you know?

«Les Pins» are very common trees in southern Burgundy. Many trees were planted after the phylloxera crisis.

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 new oak barrels during 10 months.

TASTING

TASTING NOTE: A ruby color with shimmering reflections.

The nose opens with small red fruits and violets.

On the palate, the fat and roundness balance the tannins. Nice length on the fruit.

FOOD & WINE PAIRING: Leg of lamb, roast veal or even cheeses such as Mont d'Or or Reblochon.

SERVICE TEMPERATURE: between 15°C and 16°C

AGEING POTENTIAL: 5 years

