

Since 1994, Domaine Aegerter has been built on more than 10 hectares of land through determination and passion. Paul continues the development of the Estate. Paul and his team vinify and raise nearly 40 hectares in most of the Burgundian Appellations.

A love of tradition and an attraction for innovation mix in our wines transport you to Burgundy.

Our signature: precise, elegant and fresh wines.

BOURGOGNE ROSÉ *Made In Burgundy* | 2018 ***Les Vins du Domaine***



LES VINS DU DOMAINE

In more than 20 years, Jean-Luc and Paul have built up a estate spread over beautiful Burgundy's leading appellations. The 10 hectares of vines owned by the estate produce approximately 20,000 bottles of wine each year. This vineyard is pampered all year round with an average yield of only 35 hectolitres per hectare.

GRAPE VARIETY

100% Pinot Noir

LE TERROIR

A regional appellation, this Burgundy Rosé comes from the vines owned in Hautes-Côtes de Nuits planted between 300 and 400 metres high.

WINE MAKING

After being harvested by hand, the grapes are destalked and then pressed ready for vinification in stainless steel tanksbarrels. 30% maturation in half-mast for 5 months.

TASTING

An intense rosé colour with golden reflections. A gourmet nose with red fruit notes and a milky touch. The palate is delicate, all in balance with a beautiful freshness and a superb acidulous finish.

FOOD AND WNE PAIRING

Our Burgundy Rosé will go perfectly with white meats, fine fish like Pike perch, a vegetable salad or even a fresh goat cheese.

Serve at a temperature of 8° to 10°C.