PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

BEAUNE PREMIER CRU
- BÉLISSAND -



GRAPE VARIETY
Pinot Noir

TERROIR
Village or Premier Cru, Beaune reds are renowned for their youthful character, full of fire and bouquet. Bélissand is a climat at the bottom of the hillside of the Beaune mountain.

VINIFICATION
The harvest is done by hand. Once destemmed, the grapes are placed between 2 and 4 days in stainless steel vats for pre-fermentation maceration and vinification. Then the aging is done in oak barrels, 30% new, for 8 to 12 months.

TASTING NOTES
The nose is delicate, intense on the notes of red fruits and subtle on the floral notes. With age, aromas of undergrowth and leather appear. The attack is clean and dense with well-structured tannins.

FOOD & WINE PAIRINGS
Lentil sausage, beef terrine, Angevine tournedos.

AGEING POTENTIAL
5 to 10 years.

SERVING TEMPERATURE
Between 15° and 16°C.

AEGERTER DOMAINES & SIGNATURES
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