PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

BOURGOGNE HAUTES-CÔTES DE BEAUNE
- LES BELLES ROCHES -



GRAPE VARIETY
Pinot Noir

TERROIR
A regional appellation, Hautes Côtes de Beaune is traditionally produced above the towns of Aloxe Corton, Savigny les Beaune and Beaune on south-east slopes, mainly in high vines.

VINIFICATION
After sorting and destemming, the grapes are transferred to stainless-steel tanks for alcoholic fermentation, which occurs naturally with indigenous yeasts. The wine is then aged in stainless-steel tanks.

TASTING NOTES
Aromas of red fruits (raspberries, cherries) and peppery notes (spices, undergrowth). It has a smooth and velvety texture. Charming and firm when young, this wine finds its harmony and balance is established after a few years.

FOOD & WINE PAIRINGS
Beef cheek with carrots, seven-hour lamb, game birds or even a Burgundy cheese platter.

AGEING POTENTIAL
3 to 5 years.

SERVING TEMPERATURE
Between 14° and 16°C.

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