DOMAINE AEGERTER
GRANDS VINS DE BOURGOGNE

BOURGOGNE HAUTES-CÔTES DE NUITS
- CORVÉES DE VILLY-



GRAPE VARIETY
Pinot Noir

TERROIR
A single 3-hectare plot located on the limestone plateau. Very stony soils, composed mainly of volcanic rock and limestone.

VINIFICATION
The grapes are harvested by hand and carefully sorted both in the vineyard and at the winery. They are then 100% destemmed. Vinification takes place in stainless-steel tanks, followed by 9 months of ageing in two- and three-year-old demi-muids.

TASTING NOTES
Floral on the nose, with delicate red berry aromas. The palate is marked by a distinctive minerality.

FOOD & WINE PAIRINGS
A perfect match for beef bourguignon, guinea fowl with turnip purée, or 18-month-aged Comté.

AGEING POTENTIAL
2 to 5 years

SERVING TEMPERATURE
Serve slightly chilled, between 14 and 15°C.

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