PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

CHARMES-CHAMBERTIN GRAND CRU



GRAPE VARIETY

Pinot Noir

TERROIR

A Côte de Nuits appellation, Charmes-Chambertin is produced in Gevrey-Chambertin. Exposed to the east, the vines are planted between 240 and 280 meters above sea level on loamy soil with stony scree.

VINIFICATION

After manual harvesting and careful sorting, 70% of the grapes are destemmed and 30% are kept as whole bunches. They are then transferred to stainless-steel tanks for alcoholic fermentation. The wine is aged for 18 months in oak barrels, 20% new and 80% two- to three-year-old barrels.

TASTING NOTES

Nice range of aromas: raspberry, blackcurrant, currant, liquorice and spices. On the palate, opulence and elegance unite to compose a whole and complex body. The tannins are perfectly integrated and the length in the mouth is breathtaking.

FOOD & WINE PAIRINGS

Game meat (in sauce or grilled) and its salardaise potatoes, coq au vin, lacquered poultry and washed-rind cheeses.

AGEING POTENTIAL

At least 10 years.

SERVING TEMPERATURE

Between 12°C and 14°C when young and 15° and 16°C with age.

AEGERTER DOMAINES & SIGNATURES
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