PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

CHOREY-LES-BEAUNE
- LES GOURMANDES -



GRAPE VARIETY
Pinot Noir

TERROIR
Located north of Beaune on marl-limestone soil, the Chorey-les-Beaune appellation is surrounded by major appellations such as Savigny-les-Beaune and Aloxe-Corton.

VINIFICATION
Manual harvest. Once destemmed, the grapes are transferred to stainless-steel tanks for pre-fermentation maceration and vinification. The wine is then aged for 8 to 12 months in oak barrels, 30% of which are new.

TASTING NOTES
Expressive nose of black fruits, accompanied by spicy notes such as liquorice and white pepper. It is round, supple, with an acidity adding ardour. A finish with tight tannins.

FOOD & WINE PAIRINGS
Charolais rib steak, calf's head with gribiche sauce, risotto or charcuterie platter.

AGEING POTENTIAL
4 to 5 years.

SERVING TEMPERATURE
Between 16° and 17°C.

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