PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

CLOS-DE-LA-ROCHE GRAND CRU



GRAPE VARIETY

Pinot Noir

TERROIR

Appellation Grand Cru located in Morey-Saint-Denis, Clos-de-la-Roche is one of the 5 grands crus of the town. The very calcareous nature and the large blocks of stone in the basement on which the vines are planted are at the origin of the name of this Grand Cru climate.

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

A fairly fine aromatic palette: ripe red and black fruits, notes of cocoa, coffee and liquorice as well as floral touches are revealed. The wine is round, silky, with a delicate volume that coats the mouth. Slight freshness that supports the wine and brings balance. Saline finish with intense tannins.

FOOD & WINE PAIRINGS

Roasted Bresse chicken in a casserole with porcini mushrooms, lobster accompanied by a compote of strawberries and onions.

AGEING POTENTIAL

At least 15 to 20 years. If consumed before 7 years, decanting is recommended.

SERVING TEMPERATURE

Between 15° and 16°C.

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