PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

CLOS VOUGEOT GRAND CRU



GRAPE VARIETY

Pinot Noir

TERROIR

50-hectare vineyard on brown soil on limestone pebbles and rich in clay and silt on its lower part. Founded by the monks of the abbey of Cîteaux in the 12th century, it now houses the Confrérie des Chevaliers du Tastevin. This Grand Cru climate has more than 80 owners.

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

Bouquet evoking spring around rose and violet, added notes of blackberries, liquorice, raspberries and truffles. On the palate, sovereign, rich in sap and mellow, this wine releases great elegant finesse, fleshy fullness and good length.

FOOD & WINE PAIRINGS

Duck breast and mushrooms, game birds, rib of beef as well as soft cheeses (Langres, Cîteaux).

AGEING POTENTIAL

A long-keeping wine, between 10 and 30 years.

SERVING TEMPERATURE

Between 12°C and 13°C young, between 15°C and 16°C for old vintages.

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