PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

GEVREY-CHAMBERTIN PREMIER CRU
- CRAIPILLOT -



GRAPE VARIETY
Pinot Noir

TERROIR
Between 280 and 380 meters above sea level, the Gevrey-Chambertin Premiers Crus occupy the upper part of the Côte. The soils are deep and rich in clay, due to their location, the vines are influenced by the cold air of the Combe de Lavaux.

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 14 months in oak barrels, 20% new and 80% two- to three-year-old barrels.

TASTING NOTES
Bright ruby color with garnet reflections. Complex and elegant nose blending ripe red fruits, violet, and a hint of black pepper. Fine and well-balanced on the palate, with supple and silky tannins, and a persistent finish.

FOOD & WINE PAIRINGS
Perfect with veal fillet with morels, roasted duck breast, or aged soft cheese.

AGEING POTENTIAL
Best enjoyed within 8 to 12 years.

SERVING TEMPERATURE
Between 16° and 17°C.

AEGERTER DOMAINES & SIGNATURES
49 rue henri challand
21700 Nuits-Saint-Georges - France
+33 (0)3 80 61 02 88 - infos@aegerter.fr
www.aegerter.fr