PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

GEVREY-CHAMBERTIN



GRAPE VARIETY

Pinot Noir

TERROIR

On clay-limestone soil, Gevrey-Chambertin, a village appellation located on the Côte de Nuits, produces exclusively red wines which can also be classified as Premier Cru or Grand Cru.

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

Gourmet and fruity aromatic palette on liquorice, citrus fruits and lightly toasted grilled notes. In the mouth, it is charming and silky with a subtle freshness and intense but delicate tannins.

FOOD & WINE PAIRINGS

With its complex and concentrated profile: rosé deer fillet with a full-bodied game jus infused with blackcurrant berries to enhance the fruity character, or roast pigeon accompanied by jus and white asparagus.

AGEING POTENTIAL

12 years and more.

SERVING TEMPERATURE

14°C.

AEGERTER DOMAINES & SIGNATURES
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