PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

MARSANNAY



GRAPE VARIETY

Pinot Noir

TERROIR

Côte de Nuits Village appellation located at the entrance south of Dijon, the Marsannay appellation produces wines red and rosé wines on clay-limestone soils.

VINIFICATION

After sorting and destemming, the grapes are transferred to stainless-steel tanks for alcoholic fermentation using indigenous yeasts. The wine is then aged in oak barrels for 8 to 12 months.

TASTING NOTES

Intense red, this wine releases a complex bouquet of morello cherries, strawberries, red fruits and notes of blackcurrant and blueberries. The attack is both powerful and generous, balanced by a fat and persistent finish that offers good length.

FOOD & WINE PAIRINGS

Rib of beef, shallot tab, river fish or matured cow's milk cheeses.

AGEING POTENTIAL

5 to 10 years.

SERVING TEMPERATURE

Between 15° and 17°C.

AEGERTER DOMAINES & SIGNATURES
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