PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

MERCUREY
- LES CERISIÈRES -



GRAPE VARIETY
Pinot Noir

TERROIR
Appellation Village of the Côte Chalonnaise, Mercurey is one of the greatest appellations of Burgundy. The vines planted on marl-limestone soils give this wine all its richness and fleshiness.

VINIFICATION
Manual harvest. Once destemmed, the grapes are transferred to stainless-steel tanks for pre-fermentation maceration and vinification. The wine is then aged for 8 to 12 months in oak barrels, 30% of which are new.

TASTING NOTES
Intense aromas of red fruits on the first nose on raspberry, cherry and strawberry then fine notes of spices appear. Straight and structured on the palate, it is rich in body and fruit. The tannins are present, nice fleshy roundness.

FOOD & WINE PAIRINGS
Eggplant fritters, rabbit with mustard and blackcurrant, sautéed beef.

AGEING POTENTIAL
5 years.

SERVING TEMPERATURE
Between 14° and 16°C.

AEGERTER DOMAINES & SIGNATURES
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