PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

POMMARD



GRAPE VARIETY

Pinot Noir

TERROIR

Located between Beaune and Volnay, the vines are between 240 and 380 meters above sea level on clay-limestone soils. Pommard is renowned for the power of these red wines.

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

Aromas of blackberry, blueberry and cherry stone. The evolution is wild with a little maturity and is oriented towards leather, chocolate. It will fully open up over time to give way to a round texture, an assertive structure and a fruity mouthfeel.

FOOD & WINE PAIRINGS

Stewed poultry, strong flavored cheeses, braised game.

AGEING POTENTIAL

Delicious young, it will fully open up over time (approximately 10 years).

SERVING TEMPERATURE

Between 15° and 16°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