PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

SAVIGNY-LÈS-BEAUNE



GRAPE VARIETY

Pinot Noir

TERROIR

Between the hills of Beaune and the mountain of Corton, Savigny-lès-Beaune extends over nearly 375ha including 142ha of premier cru, on limestone and sandy soil.

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

Nose with lots of small red fruits. A wine of great freshness with a rather rich finish on the palate and subtly woody.

FOOD & WINE PAIRINGS

Eggs « en meurette », eggplant lasagna, black pork Grilled bigorre and rabbit with mustard. Cheese side: morbie, gouda, fourme d'ambert.

AGEING POTENTIAL

3 to 5 years.

SERVING TEMPERATURE

Between 15°C and 18°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