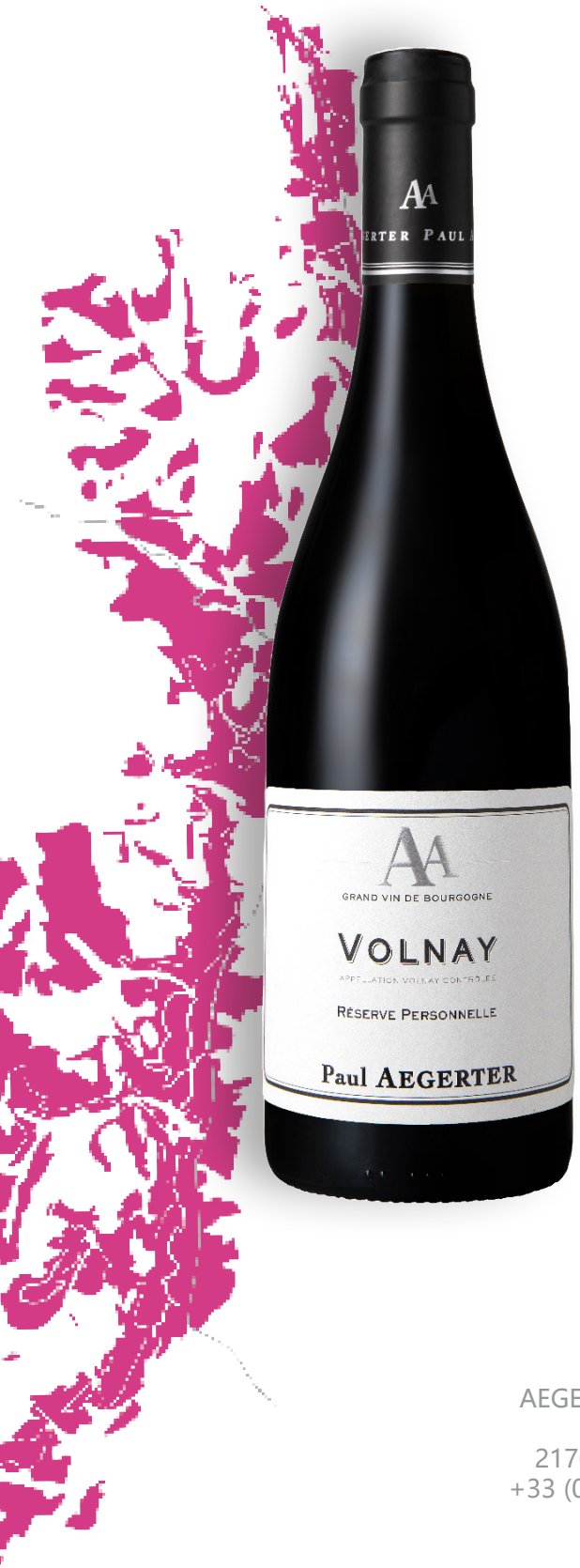
PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

VOLNAY



GRAPE VARIETY

Pinot Noir

TERROIR

Located between Meursault and Pommard, the terroir is made up of limestone soils. The vines are planted between 230 and 280 meters above sea level, only in Pinot Noir.

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

Its finesse, sap and bouquet reveal a velvety femininity. Its aromas sing of violet, rose and black fruits. Toasted notes bring depth. Beautiful harmony on the palate, the underlying freshness supports the wine and brings a committed finish with intense tannins providing relief.

FOOD & WINE PAIRINGS

Pheasant pâté, rabbit simmered with carrot tops, chicken with honey and spices.

AGEING POTENTIAL

5 years.

SERVING TEMPERATURE

Between 14° and 15°C.

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