PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

VOSNE-ROMANÉE



GRAPE VARIETY

Pinot Noir

TERROIR

Vosne-Romanée produces the finest grapes in Burgundy thanks to its geography, climate and soil (clay and limestone marls). Symbolizing absolute elegance, it is recognized as the most sublime expression of Pinot Noir.

VINIFICATION

After manual harvesting and careful sorting, 70% of the grapes are destemmed and 30% are kept as whole bunches. They are then transferred to stainless-steel tanks for alcoholic fermentation. The wine is aged for 14 months in oak barrels, 20% new and 80% two- to three-year-old barrels.

TASTING NOTES

Intense nose on black fruits, enhanced by notes of vanilla and spices. The palate is structured, power is balanced with finesse and seduction, set off thanks to silky tannins. The finish is long and sustained, combining charm and persistence.

FOOD & WINE PAIRINGS

Beef bourguignon, pork chop with cranberries, vegetable woks, risotto.

AGEING POTENTIAL

5 to 10 years.

SERVING TEMPERATURE

Between 15° and 16°C.

AEGERTER DOMAINES & SIGNATURES
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