

For more than 25 years, Jean-Luc Aegerter and his son Paul, who joined him in the adventure in 2001, have been making fine, balanced Burgundy wines. With their love of their craft and their expertise their goal is to produce wines that respect their terroir to the full. From regional appellations to grand cru vintages, Maison Aegerter offers nearly 40 appellations from 50 hectares of vineyards.

Les Vins du Domaine

In more than 20 years Jean-Luc and Paul, father and sons, established an estate divided over several flagship appellations from Burgundy. Each year some 20,000 bottles of vin du domaine are produced from the seven hectares of owned vines. This vineyard is pampered all year round with an average yield of only 35 hectolitres per hectare. After harvesting and carefully sorting the grapes, the grape juice is turned into wine with care and attention and then the wine is aged in oak barrels for a minimum of 12 months. The result of this work of excellence is that today they are creating «Les Vins du Domaine» with a new, fashionable, modern look.



BOURGOGNE PINOT NOIR *Domaine Aegerter*

A few words on the appellation...

The wines in this regional appellation, which covers many towns and villages, can have different tastes and bouquets. Even so, they do have many points in common. The entire production of this Aegerter Pinot Noir is from the Côte d'Or.



100% Pinot Noir



After being hand-harvested, the grapes are put into stainless steel tanks for pre-fermentation maceration for 2 to 4 days. Then, alcoholic fermentation is begun using nothing but natural starters. Malolactic fermentation and ageing take place in oak barrels for 8 to 12 months.



Pinot Noir Burgundy is rich in colour, purple moving towards ruby as it ages. Its bouquet opens with a basket of red and black soft fruits (strawberry, cherry, blackcurrant and blueberry) with peppered prune notes as the wine ages. This Burgundy red is very lively and structured on the palate. It offers great flexibility thanks to its ripe tannins that mean it can be enjoyed even when young. It has volume and body.



This Pinot Noir Burgundy is the perfect accompaniment to poultry dishes and casseroles. It can also be enjoyed with fish or oven-dried cheeses such as Gouda.



Serve young wines between 12 and 14°C and more mature wines between 14 and 16°C. To be enjoyed immediately or aged for up to five years.



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