

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 Exceptionnels

«Whoever knows how to taste wine never again drinks it, but discovers its secrets». Salvador Dalí

It is strict and careful work with the vines, exemplary, meticulous ageing of the wines and remarkable care and know-how that mean that unique terroirs can produce «les exceptionnels», exceptional wines. This range is a selection of Grands Crus with respect for their unique value.

BONNES MARES

A few words on the appellation...

Vineyard of the Côte de Nuits, Bonnes Mares Grand Cru is produced in Chambolle-Musigny and Morey-Saint-Denis. This magnificent appellation only produces red wines.



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.



A beautiful ruby colour when young and then tile red with age, this full-bodied Bonnes-Mares is rich, fleshy and has great sustain. Its structure is clearly robust. More vigorous than flowery, it is also a little wild. Roundness and elegance merge under the same, delicately tannic power. The aromas evoke violet, humus and undergrowth.



It is a must with all gamey meat whether roast or in a sauce. Strong-tasting and glazed poultry will also be ideal partners for its virile tannins. It is perfect with strong cheeses.



Serve at a temperature of 14° to 16°C. This is a wine for long cellaring, up to 30 or 50 years.

