

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.

CHOREY-LES-BEAUNE *Domaine Aegerter*



A few words on the appellation...

A village appellation, Chorey-lès-Beaune is at the foot of Côte de Beaune and produces almost exclusively 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.



Its robe, dark purple with violet highlights, reveals aromas of red (raspberry, griotte cherry) and black (blackberry) berries, enhanced with notes of licorice and undergrowth. When older, this wine's aromas develop into strawberry jam, gingerbread, animal and leather. Well structured, its present and elegant tannins give way to roundness in a solid frame, leaving a fruity feeling on the palate.



This Chorey-lès-Beaune is a good partner to hot entrées and offal. It also marries very well with roast poultry, meat or poultry risottos, pizzas and boiled beef. It is also a summer red, comfortable with a tabbouleh or deli meats.



Serve at a temperature of 12 to 13 °C young, and between 15 and 16°C when more mature.