

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 Chromatiques *Aegerter - bold over colour*

Innovative and original, this range offers a resolutely modern and playful identity to a selection of Burgundies. This is why the «Chromatiques» offer four bold colours, each representing the aromatic characteristics of the major grape varieties.

BOURGOGNE PINOT NOIR



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



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.



2014 86 points Wine Enthusiast 2016

2014 Gold Medal (87/100) Concours Gilbert & Gaillard 2016