

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

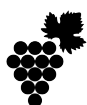
«Whoever knows how to taste wine never again drinks it, but discovers its secrets». *Salvador Dalí*

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.

GRANDS ECHEZEAUX

A few words on the appellation...

A Grand Cru of Côte de Beaune, Grands Echezeaux, a Flagey-Echezeaux appellation, produces only red wine. Its east-facing vines produce a powerful, full-bodied wine.



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 robe with hints of magenta and violet purple reveals a bouquet with animal, spicy, undergrowth and prune notes, developing with age into musk, leather, fur and mushroom. When young, its aromas often evoke rose, violet and fresh cherry. On the palate the attack is strong and the balance of soft tannins and delicious roundness extremely pleasant.



This great wine is an ideal partner for roast lamb, beef rib, red meat in general and game. It is also perfectly paired with raw milk washed rind cheese.



Serve at a temperature of 15° to 16°C. It needs 4 to 5 years to develop.

