

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 HAUTES-CÔTES DE NUITS LES DAMES HUGUETTES *Domaine Aegerter*



*A few words on the appellation...*

A regional appellation, the Hautes Côtes de Nuits vines are situated in a precisely delimited area just above Nuits-Saint-Georges on limestone soils exposed to the south and south-east.



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 stainless steel tanks to guarantee freshness and fruitiness.



Purple or dark ruby with aromas of raspberry, cherry, liquorice and sometimes violets. A frank, firm taste, pleasing tannins when mature, with body but not to excess. A well balanced wine!



It is suited to white meats, such as rabbit, lamb and duck. It can also accompany very slightly spicy cuisine and will be a great surprise when with sweet and sour dishes such as duck à l'orange or tajines. Perfect with certain cheeses: mature Soumaintrain, Nuits d'Or, farmhouse Reblochon and Morbier.



Serve between 14 and 16°C. It peaks in 3 to 5 years.