

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.

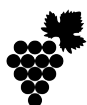
## Les Vins du Domaine

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.

## NUITS-SAINT-GEORGES *Domaine Aegerter*

*A few words on the appellation...*

Appellation of the Côte de Nuits, Nuits-Saint-Georges Village or Village Premier Cru followed or not by the locality of origin produces mainly red 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.



Its purple robe, intense and sometimes moving towards mauve has a beautiful brilliance and offers a dense, sophisticated nose marked by aromas of blackcurrant and blueberry, enhanced by woody notes when young. Strong and vigorous, this full-bodied wine is chewy, balanced and structured. Long in the mouth, it is fully appreciated after a few years' keeping: maturity gives it a sensual, sophisticated roundness.



In addition to soft and washed rind cheeses, such as Epoisses, Langres or Soumaintrain, it is also ideal when partnered with flavoursome meats such as roast lamb, rib of beef, breast of duck or game.



Serve at a temperature of 15° to 16°C. Delicious young, it has great potential for keeping for 10 to 15 years.



2015 16/20 Wine Guide Bettane & Desseauve 2018  
2015 16/20 Jancis Robinson 2017  
2013 16/20 Jancis Robinson 2015

