

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.

SAVIGNY-LES-BEAUNE Domaine Aegerter



A few words about the appellation...

An appellation of the Côte de Beaune, Savigny-les-Beaune enjoys a terroir that allows both red and white to express themselves.



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 with garnet highlights reveals a bouquet of red and black berries (blackcurrant, cherry, raspberry) and flowers (violets). Its body, discreetly tannic and rich, preserves its fruit. Its roundness and volume and balance and power in the right proportions often elegantly evoke griotte cherries.



A loyal partner to fried beef or foie gras, this Savigny-les-Beaune also marries well with roast, glazed or caramelised poultry. It prefers mild cheeses such as Chaource, Brie de Meaux, Tomme, Reblochon, Cantal, Mont d'Or and Epoisses.



Ideally served at 15°C. Open it within 3 to 5 years to appreciate its full power.



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