

NUITS-SAINT-GEORGES - LES PLATEAUX -



GRAPE VARIETY

Pinot Noir

TERROIR

On clay-limestone soil, this climate is located in the center of Nuits-Saint-Georges, it is the most representative of the appellation. This plot was the first acquired by the estate in 1994.

VINIFICATION

A harvest by hand, after rigorous sorting, 50% of the bunches are vinified in whole bunches and the other half is destemmed. The wine is then aged for 8 to 12 months in new and old 228-litre barrels.

TASTING NOTES

Expression purple, peony and jasmine. On the palate, the tannins are silky and the structure balanced. The years of keeping will bring voluptuousness.

FOOD & WINE PAIRINGS

A braised beef or in a crust will recall the floral and bloody side of the terroir, a beef bourguignon and on the cheese side we will prefer a tomme de ewe.

AGEING POTENTIAL

10 to 20 years

SERVING TEMPERATURE

between 15° and 17°C

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