

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 Grands Classiques *Stylish wines, stylish bottles*

The Grand Classiques or the essential Burgundy wines...

A reflection of their terroir, the village appellations and premier cru villages from this range are revealed. Their authenticity and their assertive character are renewed crop after crop thanks to a deep respect for the ancestral Burgundian expertise.

POMMARD 1^{er} Cru *Les Rugiens*

A few words on the appellation...

On the Côte de Beaune can be found Pommard, famed for the power of these red wines, for it does not produce white. Exposed to the east and south, the premier cru vines are planted on the mid and upper south-facing slopes, on clay-limestone soils. «Les Rugiens» is located within the two most reputed premier cru producing areas in the Pommard appellation.



100% Pinot Noir



After being harvested by hand, the grapes are placed in stainless steel tanks for 2 to 4 days for pre-fermentation maceration. Then, alcoholic fermentation is initiated using nothing but natural starters. Malolactic fermentation and ageing take place in oak barrels for 8 to 12 months.



Coloured an intense purple ruby, its robe, with mauve highlights, reveals aromas of berries (blackberry, blueberry and redcurrant) and cherry pits and ripe plum. With time, feline wild notes appear. With maturity come leather, chocolate and pepper.

A round texture, a firm, delicate structure and a pleasant fruitiness characterise it on the palate.



This Pommard Premier Cru Les Rugiens is the perfect partner for strong meat such as game, hearty beef steaks, lamb or poultry casseroles, which will also appreciate the firm texture of its tannins. It also appreciates the company of characterful cheeses, like Epoisses, Langres, Soumaintrain and Comté.



Serve at 14 to 16°C. Delicious young, it will fully open over time (about 10 years).



2014 92 points Wine Enthusiast