

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.

NUITS-SAINT-GEORGES Réserve Personnelle



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.