

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain combine innovation and respect for traditions. Our signature: precise and elegant wines

Bâtard-Montrachet Grand Cru

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Limestone brown, on marl

APPELLATION: Appellation Grand Cru of the Côte de Beaune, Bâtard-Montrachet, produces only white wines on approximately 11 hectares around Puligny-Montrachet and Chassagne-Montrachet.

Did you know?

Legend has it that while Lord Montrachet had gone on a crusade, his son Chevalier met a Maid, and from this illegitimate union was born a Bastard child (-Montrachet).

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destemmed then pressed to be vinified in new demi-muits.

AGEING: The wines are aged for 6 to 12 months in barrels that have seen two previous vintages.

TASTING

TASTING NOTE: Its gold robe with emerald highlights, yellowing with age, reveals a bouquet with notes of butter and warm croissants, fern, dried fruit, spices and honey. Its structure and harmony merge into a perfect unity. Unctuous and firm, dry and caressing, enveloped and deep, it possesses all the graces under an inflexible character.

FOOD & WINE PAIRING: Such power and aromatic palette demand noble, sophisticated dishes. Foie gras, but also caviar, lobster or crayfish will pay it tribute. White fishes and poultry will also be good partners for this elegant white wine.

SERVICE TEMPERATURE: Between 12° et 14°C

AGEING POTENTIAL: up to 15 years

