

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

Bourgogne Chardonnay

THE TERROIR

GRAPE: Chardonnay

SOIL: Argilo-calcaire

APPELLATION: Burgundy Chardonnay is a regional appellation and comes from plots planted in the South of the Côte de Beaune benefiting from better sunshine on the south and east facing slopes.

Le Saviez-Vous ?

The regional appellation Burgundy represents 48% of the total production of Burgundy wines, of which more than 2/3 is Chardonnay.

THE KNOW-HOW

HARVEST: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are pressed before starting the alcoholic fermentation in vats. The wine is aged in barrels.

AGEING: The wine is aged in oak barrels for 6 to 8 months.

TASTING

TASTING NOTES: This wine, surprising for a «simple» Burgundy Chardonnay, has a light yellow colour with silvery reflections.

On the nose, a remarkable complexity. Peach and nectarine appear with orange peel, aniseed and a slightly mentholated touch of eucalyptus.

The palate is all in harmony, a delicate supple roundness with a freshness that supports the wine and brings energy and precision.

FOOD & WINE PAIRING: Treat yourself to magnificent iodized products such as a freshly seared shrimp carabineros, a drizzle of olive oil, and a lightly lemony emulsion or a sea urchin with a lemon cream lightly seasoned with dill.

SERVICE TEMPERATURE: between 10°C and 12°C

AGEING POTENTIAL: To drink within 2 year

Comments by Maxime Brunet Best Young Sommelier of France 2013

AWARDS

2018: 16/20 - Jancis Robinson

88 pts - Burghound

2017: 88 pts - Wine Enthusiast

2016: 88 pts - Wine Enthusiast

15,5/20 - Jancis Robinson

