

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.



As traditional and ancestral as French names like «Colette» and «Léon», the vineyards and wines of Beaujolais are rooted in the heritage of France. The Beaujolais is a lovely area with a rolling landscape and beautiful villages built in golden stone. And it is this charm, a touch old-style but so typical and convivial, that «Colette et Léon» wines aim to convey. «Colette & Léon» bring everyone the chance to toast the French way to the simple pleasures of Life!

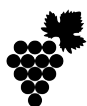
BROUILLY

Appellation Brouilly Contrôlée



A few words on the appellation...

Much influenced by its 4 terroirs oscillating from pink granite to calcareous clay substrates, Brouilly is a fresh and elegant cru.



100% Gamay



Brouilly is clothed in a deep dark intense ruby robe, with aromas and flavours that are more fruity than floral, with forthright red fruit, plum and a few mineral notes faithfully reproducing the Gamay bouquet. With its supple tannins, the Cru gives finesse, freshness and joy.



This wine matches perfectly with delicatessen, chicken from Bresse, or tender cheeses such as Cîteaux or Reblochon.



Best at 16/18°C. To drink now. It can be kept for 3 years.



2013 **80/100** Concours Gilbert & Gaillard 2016

