

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

Le Brut Chardonnay

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: The grapes come from various terroirs of the vineyards of Burgundy, from the chalky basement around Joigny to the granites of southern Burgundy, including coastal limestones and marls.

APPELLATION: The Crémant de Bourgogne appellation only exists in white and rosé; in blanc de blancs or blanc de noirs; especially rough, less often off-dry. The appellation area covers the delimited area of the BOURGOGNE appellation.

Did you know?

Burgundy sparkling wine made history in 1830 under the pen of Musset, who celebrated it in «Raphaël's Secret Thoughts».

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The "Charmat Method", consists in conducting a second fermentation in a pressurized bulk, and creates the fine bubbles of this sparkling.

TASTING

TASTING NOTE: A very expressive nose with beautiful mineral touch. The Traditional Method is elegant with aromas of white fruits, vanilla, and spices.

FOOD & WINE PAIRING: A wonderful aperitif to pair with a dessert and blackcurrant. It also pairs magnificently with petits-fours or red berries sorbet.

SERVICE TEMPERATURE: serve at 7-9 ° C.

