

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



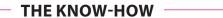
**GRAPE VARIETY**: Chardonnay

**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 blacks; 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».



**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 blackcurrrant. It also pairs magnificently with petits-fours or red berries sorbet.

**SERVICE TEMPERATURE**: serve at 7-9 ° C.



