

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

Chablis 1^{er} Cru Côte de Léchet

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Grey marls alternating with limestone banks sometimes very rich in fossils

APPELLATION: Chablis produces exclusively white wines. The unique basements provide the wines with freshness, purity and typical mineral and iodine notes.

Did you know?

Côte de Léchet would come from the Latin verb «Laxicare» meaning «to let go». Would the Coast have been abandoned for several years? Although several hypotheses exist as to the origin of the name of the climate, the place called «Côte Lâche» located in Chichée, a few kilometres from Chablis, would confirm this theory.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destalked and placed in vats to be vinified.

AGEING: The wine is then aged in oak barrels (25% new barrels) for a period of 8 to 12 months.

TASTING

TASTING NOTE:

A pale yellow colour with green reflections.
Quite complex nose mainly marked by citrus fruit and pear notes.
Lively attack with a mineral finish.

FOOD & WINE PAIRING: Pike quenelle with Chablis white butter, Salmon in brine with large capers.

SERVICE TEMPERATURE: Between 10° and 12°C

AGEING POTENTIAL: 5 to 10 years

Comments made by Fabrice Sommier Best Sommelier in France 2007

