

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 *Les Opales*

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?

150 million years ago, the Chablis was covered by a tropical sea, which explains the presence of small fossil oysters and shells in the basement.

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:

The robe is straw yellow with golden reflections. The nose opens with white and dried fruits with a touch of butter and honey. In attack the freshness is supported by the material. A wine with generosity

FOOD & WINE PAIRING: Chablis-style Andouillette, White Asparagus, Oysters and cheeses like goat's cheese, Beaufort or Comté

SERVICE TEMPERATURE: Between 10° et 11°C

AGEING POTENTIAL: 3 to 5 years

ALCOHOL: 14% alcohol by volume

Comments made by Fabrice Sommier Best Sommelier in France 2007

AWARDS

2015: 16/20 - Jancis Robinson
89 pts - Wine Enthusiast

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