

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.

## Les Chromatiques *Aegerter - bold over colour*

Innovative and original, this range offers a resolutely modern and playful identity to a selection of Burgundies. This is why the «Chromatiques» offer four bold colours, each representing the aromatic characteristics of the major grape varieties.

### MÂCON-FUISSE



*A few words on the appellation...*

A regional appellation of the Mâconnais, Mâcon-Fuissé only produces white wines. Fuissé is one of the 11 villages on the many hilltops of the region.



100% Chardonnay



This Mâcon-Fuissé has an attractive white gold robe with silver highlights. On the nose, its aromas suggest white rose, acacia, honeysuckle, fern, verbena and citrus (grapefruit and mandarin). On the palate, this wine is fresh, dry but well fruited - and very drinkable. It also offers a good balance between concentration and acidity. It is a round, smooth wine typical of the appellation.



The appetizer will be a loyal ally of this Mâcon-Fuissé. Balanced and, therefore, versatile, it is also very easily associated with poultry, veal in cream sauce and risotto. In summer, grilled fish, ratatouille and mixed salads will not be able to resist it. Even sushi and goat's cheese have adopted it.



Serve at 10 to 11°C with appetizers and 11 to 12°C with meals.