

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

Corton-Charlemagne Grand Cru

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Marls rich in clay

APPELLATION: Grand cru of the Côte de Beaune, Corton-Charlemagne produces exclusively white wines of great distinction thanks to vines planted on the steep western slopes of the Montagne de Corton. The Aegerter estate vinifies the grapes from vines located in Pernand-Vergelesses on the place called "En Charlemagne".

Did you know?

In 775, Emperor Charlemagne donated vines located on the Corton hilltop to the Canons of Saulieu. This climate is a tribute to the illustrious monarch.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are pressed then placed in barrels for aging.

AGEING: The wine is aged for 12 months in oak barrels (50% new barrels). Regular stirring is done to put the lees in suspension.

TASTING

TASTING NOTE: Very pale yellow color with silver reflections. A nose of white fruits and citrus fruits with a touch of powerful and complex acacia flowers. The palate is fresh and tangy with a hint of cardamom on the finish and a powerful natural richness.

FOOD & WINE PAIRING: This wine goes wonderfully with poached eggs with black Burgundy truffles or a pan-fried foie gras with dried fruits.

SERVICE TEMPERATURE: between 12°C et 14°C

AGEING POTENTIAL: 15 years and more

Comments made by Fabrice Sommier MOF Sommellerie 2007

AWARDS

2017: 17/20 Jancis Robinson
2016: 89/100 Burghound
2016: 92/100 Wine Enthusiast
2016: 17/20 Jancis Robinson

2014: 14,5/20 Bettane & Desseauve
2014: 93/100 Wine Enthusiast
2012: 92/100 Wine Enthusiast
2011: 89/100 Burghound

