

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 Grands Classiques *Stylish wines, stylish bottles*

Les Grand Classiques or the essential Burgundy wines...

A reflection of their terroir, the village appellations and premier cru villages from this range are revealed. Their authenticity and their assertive character are renewed crop after crop thanks to a deep respect for the ancestral Burgundian expertise.

MONTAGNY 1^{er} CRU



A few words about the appellation...

An appellation from the south of the Côte Chalonnaise, Montagny only produces white wines.

This white wine gives «fresh breath and clear ideas», as the monks of the Cluny Abbey have said since its origin.



100% Chardonnay



After being harvested by hand, the grapes are destalked and then pressed ready for vinification in new 500 litre oak barrels. The wines are then aged for 6 to 12 months in barrels that have seen two previous vintages.



Clear and golden, this Montagny Premier Cru reveals floral aromas: acacia, hawthorn, and fern; fruit aromas: white peach and pear, and indulgent aromas of hazelnut and honey. On the palate it is a fresh, youthful and rich wine with spicy aromas. Fineness and delicacy are in balance with a sustainable, structured body.



Montagny Premier Cru is only at its best when in harmony with balanced dishes. Veal in white sauce suits it well, as do paellas and seafood gratins. Shellfish and noble fish fresh from the frying pan or grill are also accepted at its table.



Turning to cheese, it knows how to make the most of goat's cheese, Beaufort, Comté, Emmental and Saint-Paulin.

Serve between 10 and 12°C. Can be enjoyed young but also within 5 years.