

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

Pernand-Vergelesses

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

APPELLATION: Located north of the Côte de Beaune, Pernand-Vergelesses is in the hollow of a valley. Planted between 200 and 350 meters above sea level, the vines are exposed mainly to the east and south-east.

Did you know?

Renowned for its white wines, Pernand-Vergelesses also produces red wines.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destemmed then pressed to be vinified in new demi-muids (500 liters).

AGEING: Ageing takes place in oak barrels (25% new barrels) for a period of 8 to 12 months.

TASTING

TASTING NOTE: The dress is a brilliant yellow. The nose is on aromas of white and yellow fruits with a touch of curry. The palate is greedy and crunchy with power and a rich finish.

FOOD & WINE PAIRING: Fish, Tuna tartare with black sesame.

SERVICE TEMPERATURE: between 11°C and 13°C

AGEING POTENTIAL: 3 to 5 years

Comments made by Fabrice Sommier MOF Sommellerie 2007

AWARDS

2017 : 90 pts - Silver Medal - Decanter	2015 : 92 pts - Wine Enthusiast
16,5/20 - Jancis Robinson	16/20 - Jancis Robinson
88 pts - Burghound	2014 : 90 pts - Wine Enthusiast

