

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

Pouilly-Fuissé

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

APPELLATION: This Village appellation in the Mâconnais vineyard produces exclusively white wines made from the Chardonnay grape variety.

Did you know?

The Pouilly-Fuissé appellation can be produced in 4 municipalities

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are pressed then placed in demi-muids to be wine.

AGEING: The ageing is done in demi-muids of 2 wines without new barrels. A constant stirring takes place to put the lees in suspension.

TASTING

TASTING NOTE: A golden yellow dress with slightly golden silvery reflections. On the nose, a ripe aromatic palette of yellow and slightly exotic fruits, decorated with almond. Hints of eucalyptus and coriander bring the freshness. On the palate, the wine is round, silky, with a nice balance, a slight freshness in support. A final with a more pronounced bitterness.

FOOD & WINE PAIRING: One-sided pike perch with crispy skin and a crayfish broth to get the aromatic power of this wine. Or with frog legs and parsley, white meats and a goat cheese.

SERVICE TEMPERATURE: between 8°C and 10°C

AGEING POTENTIAL: To drink young but can be kept 5 to 6 years

Comments made by Maxime Brunet Best Young Sommelier of France 2013

