

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

## Saint-Véran

### THE TERROIR

**GRAPE VARIETY:** Chardonnay

**SOIL:** Clay limestone

**APPELLATION:** Saint-Véran, a village appellation of the Macônnais, produces only white wines. It is the chalky soils of the Roche de Solutré chain of hills that give this wine its temperament.

***Did you know?***

*The Saint-Véran appellation takes the original name of a bishop of Cavaillon from the Council of Mâcon (end of the 6th century), protector of shepherds and cattle. He gave his name to the village of Saint-Véran, which later became Saint-Véran des Vignes.*

### THE KNOW-HOW

**HARVESTING:** The grapes are cut and sorted by hand.

**VINIFICATION:** The grapes are destalked and then pressed ready for vinification in new 500 liters oak barrels.

**AGEING:** The wines are then aged for 6 to 12 months in barrels that have seen two previous vintages.

### TASTING

**TASTING NOTE:** Its robe is a crystalline, brilliant very light yellow. The nose develops subtle fruit aromas (peach and pear) or acacia, honeysuckle and fern with notes of fresh almond, hazelnut, cinnamon and butter. On the palate, it is a dry, round wine (flint) and lively from the attack. Acidity and body then complement one another in a rising crescendo: a harmonious and fresh structure, round and vinous.

**FOOD & WINE PAIRING:** Perfect companion to seafood flavours: fish, shellfish or seafood risotto. Mushrooms and white meat will appreciate it too. It enjoys the company of goat's cheese, Bleu de Bresse, Comté, Beaufort and Gruyères.

**SERVICE TEMPERATURE:** between 9°C to 11°C young or 11 to 13°C when more mature.

### AWARDS

2014 : 87 points Wine Enthusiast

