

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

Bourgogne Hautes-Côtes de Beaune *Bio*



THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Limestone and marl

APPELLATION: A regional appellation, Bourgogne Hautes-Côtes de Beaune is produced in the communes of Hautes-Côtes and Côte de Beaune. Planted between 280 and 560 metres above sea level, the vines face west.

Did you know?

26 villages can produce the Bourgogne Hautes-Côtes de Beaune appellation.

THE KNOW-HOW

HARVEST: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destemmed, pressed and placed in stainless steel vats for vinification.

AGEING: The wine is aged in 350 litre barrels for 6 to 10 months. Regular stirring of the lees to put them back into suspension.

TASTING

TASTING NOTES: Straw-coloured with gold highlights. On the nose, aromas of white flowers combined with hints of honey. The palate is frank and lively with a well-controlled ageing process.

FOOD AND WINE PAIRING: Burgundy snails, fresh goat's cheese, shellfish and fish or vegetable woks.

SERVICE TEMPERATURE: between 10°C and 12°C

AGEING POTENTIAL: 3 to 5 years