

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 Chardonnay

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

APPELLATION: Bourgogne is a regional appellation and comes from plots planted in the South of the Côte de Beaune benefiting from better sunshine on the south and east facing slopes.

Did you know?

The regional appellation Bourgogne represents 48% of the total production of Burgundy wines, of which more than 2/3 is Chardonnay.

THE KNOW-HOW

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

VINIFICATION: The grapes are pressed before starting the alcoholic fermentation in vats. The wine is matured in barrels.

AGEING: The wine is aged in oak barrels for 8 to 10 months.

TASTING

TASTING NOTE: This surprisingly Bourgogne has a light yellow color with silvery highlights.

The nose is remarkably complex, with peach and nectarine, orange peel, aniseed and a hint of eucalyptus mint.

The palate is all in harmony, a delicate supple roundness with a freshness that supports the wine and brings energy and precision.

FOOD & WINE PAIRING: Enjoy with magnificent iodized products such as a freshly seared shrimp carabineros, a drizzle of olive oil, and a slightly lemony emulsion or sea urchin with a lemon cream lightly seasoned with dill.

SERVICE TEMPERATURE: between 10°C and 12°C

AGEING POTENTIAL: To drink within 2 years

Reviewed by Maxime Brunet Best Young Sommelier of France 2013

AWARDS

2015: 15.5/20 Guide des vins Bettane & Desseauve 2018

2016: 88 pts - Wine Enthusiast
15,5/20 - Jancis Robinson

