

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

Chablis Vieilles Vignes

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Kimmeridgien - gray marls alternating with limestone beds very rich in fossils.

APPELLATION: Chablis produces exclusively white wines. The unique basements provide the wines with freshness, purity and typical mineral and iodine notes.

Did you know?

150 million years ago, the Chablis was covered by a tropical sea, which explains the presence of small fossil oysters and shells in the basement.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destalked and placed in vats to be vinified.

AGEING: The wine is then aged in oak barrels (25% new barrels) for a period of 8 to 12 months.

TASTING

TASTING NOTE:

The color is clear, pale gold with golden and shiny reflections. The fresh, lively, mineral nose opens delicately on green apple, lemon, notes of linden and acacia. In attack the freshness is supported by matter. A wine with generosity.

FOOD & WINE PAIRING: Andouillette à la Chablisienne, White asparagus, oysters, cheeses such as goat cheese, Beaufort or Comté.

SERVICE TEMPERATURE: Between 10° and 11°C

AGEING POTENTIAL: 3 to 5 years

Comments made by Fabrice Sommier Best Sommelier in France 2007

