

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

Chassagne-Montrachet 1^{er} Cru Les Morgeots

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Middle Jurassic

APPELLATION: A vineyard to the south of the Côte de Beaune, Chassagne-Montrachet is the undisputed prince of dry white wines even if it also produces reds.

Did you know?

The Abbey of Morgeot, now belonging to the Domaine des Ducs de Magenta, located in the heart of the climate, hosted the shooting of the film «What binds us» by Cédric Klapisch.

THE KNOW-HOW

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

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

AGEING: Ageing takes place in demi-muids of 2 wines for 8 to 10 months.

TASTING

TASTING NOTE: A golden color, shiny, clear.

On the nose, notes of ripe white and yellow fruits with light touches of citrus peel. Woody, toasted touches bring depth and character.

On the palate, the wine is round, silky, with a delicate volume that coats the mouth, a slight freshness that supports the wine and brings finesse. A tonic, saline and lemony finish.

FOOD & WINE PAIRING: The salinity of the wine will match iodized products as long as it provides a rich aromatic range. For example, a magnificent sole cooked meunière or a scallop ravioli accompanied by a shellfish broth.

SERVICE TEMPERATURE: between 12°C et 14°C

AGEING POTENTIAL: 8 to 10 years

Comments made by Maxime Brunet Best Young Sommelier of France 2013

AWARDS

2017: 90 pts - Burghound
2017: 16,5/20 - Jancis Robinson
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2016: 91 pts - Wine Enthusiast

2015: 91 pts - Burghound
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2015: 16.5/20 Jancis Robinson
2014: 92 pts - Wine Enthusiast

