

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

Mâcon Fuissé

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Calcium browns

APPELLATION: Regional appellation of the Mâconnais vineyards, Mâcon-Fuissé produces only white wines.

Did you know?

Between valleys and hillsides, the Mâconnais vines have been cultivated since Gallo-Roman times. The wines of the Mâconnais mountains owe their fame to the abbey of Cluny and to the illustrious poet, novelist and playwright: Alphonse de Lamartine.

THE KNOW-HOW

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

VINIFICATION: The grapes are pressed and placed in vats for vinification.

AGEING: Ageing takes place in demi-muid of 2 wines for a period of 8 to 12 months.

TASTING

TASTING NOTE: A wine with a light golden color with sparkling reflections. A nose, a fresh aromatic palette, pleasant gourmet citrus fruits such as yuzu, lime; also white and yellow fruits like peach, crunchy pear, as well as some delicate touches of acacia.

On the palate, a slight roundness and a fresh finish, embellished with a very thirst-quenching slight bitterness

FOOD & WINE PAIRING: This wine will be perfect to accompany festive moments as an aperitif with shrimp Gyoza and a touch of coriander, or even crunchy vegetables cooked in tempura such as zucchini, green asparagus, or even the delicacy of eggplant.

SERVICE TEMPERATURE: between 8°C and 10°C

AGEING POTENTIAL: 2 years

Comments made by Maxime Brunet Best Young Sommelier of France 2013

