

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-Villages *Les Petits Vallons*

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Limestone and clay

APPELLATION: Regional appellation of the Mâconnais vineyard, Mâcon-Villages produces only white wines on an appellation area comprising 11 municipalities located on the many mountains of the region.

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, Romanicist and playwright: Alphonse de Lamartine.

THE KNOW-HOW

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

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

AGEING: Ageing is done in demi-muid of 2 wines for a period of 8 to 12

TASTING

TASTING NOTE: A pretty white gold color, with silvery reflections.

A nose suggesting white rose, acacia, honeysuckle, fourgère, verbena and citrus fruits.

On the palate, a fresh, dry, round and smooth wine characteristic of the appellation.

FOOD & WINE PAIRING: Poultry and veal in cream, risotto, white fish and goat cheese.

SERVICE TEMPERATURE: between 11°C and 12°C

AGEING POTENTIAL: to drink young

AWARDS

2017: 16,5/20 - Jancis Robinson
2016: 88 pts - Decanter

2016: 15,5/20 - Jancis Robinson
2015: 15,5/20 - Jancis Robinson

