

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

Meursault 1^{er} Cru Charmes

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone and marl.

APPELLATION: Villages appellation of the Côte de Beaune, Meursault is renowned for its fat and balanced whites. Located at an altitude of approximately 260 meters, the vines are planted on limestone marl soils and offer great wines.

Did you know?

Known throughout the world for its white wines, the Meursault appellation also produces red wines.

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 takes place in oak barrels that have already had two previous vintages, for a period of 6 to 12 months.

TASTING

TASTING NOTE: A dress in gold-green or polished bronze, depending on the age, clear and luminous.

The nose evokes roasted almonds and hazelnuts with vegetal, floral and mineral (flint) notes. Butter, honey and citrus fruits also find their full expression in this fine wine.

On the palate, a rich and full-bodied wine with a nutty flavor. This Meursault offers a good balance between creaminess and freshness. Long and structured, it needs to be matured.

FOOD & WINE PAIRING: Ideal with noble meats such as veal or poultry in white sauce and fish. It goes even better with grilled shellfish or in sauce, such as shrimp, lobster or crayfish. Blue cheeses and foie gras adopt it from the first meeting.

SERVICE TEMPERATURE: between 12 °C and 14 °C.

AGEING POTENTIAL : A great white wine to keep, 5-10 years and more.

