

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 Les Clous

### THE TERROIR

**GRAPE VARIETY:** Chardonnay

**SOIL:** Clay, marl and limestone

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

**Did you know?**

*Located at the top of the Meursault hill, «Les Clous» is an old walled garden called clos.*

### THE KNOW-HOW

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

**VINIFICATION:** The grapes are destemmed, pressed and placed in demi-muids new for wine.

**AGEING:** Ageing takes place in demi-muids of 2 wines for a period of 10 to 12 months.

### TASTING

**TASTING NOTE:** A brilliant pale yellow color.

The nose evokes roasted almonds and hazelnuts, buttery notes and vegetal and floral touches.

The palate is frank and fresh with hints of beeswax and a finale opulent.

**FOOD & WINE PAIRING:** Bresse chicken with cream, Octopus in parsley.

**SERVICE TEMPERATURE:** between 13°C and 15°C

**AGEING POTENTIAL:** 5 to 10 years, and more



*Comments made by Fabrice Sommier MOF Sommellerie 2007*