

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

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Clay, limestone and marls

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?

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

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destemmed, pressed and placed in the vat to be wine.

AGEING: Ageing takes place in Hungarian oak barrels (20% new barrels) for a duration of 8 to 12 months.

TASTING

TASTING NOTE: A brilliant pale yellow color. The nose is full of white fruits and spices such as cardamom. 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

AWARDS

2018: 16/20 - Jancis Robinson

2017: Médaille d'Argent - Féminalise

2016: 16,5/20 - Jancis Robinson

2015: 15,5/20 - Jancis Robinson

2014: 89 pts - Wine enthusiast

2013: 90 pts - Wine Ethusiast

