

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

Montagny 1^{er} Cru

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone with a marly tendency.

APPELLATION: An appellation from the south of the Côte Chalonnaise, Montagny only produces white wines.

Did you know?

This white wine gives «fresh breath and clear ideas», as the monks of the Cluny Abbey have said since its origin.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destalked and then pressed ready for vinification in new 500 litre oak barrels.

AGEING: The wines are then aged for 6 to 12 months in barrels that have seen two previous vintages.

TASTING

TASTING NOTE: Clear and golden, this Montagny Premier Cru reveals floral aromas: acacia, hawthorn, and fern; fruit aromas: white peach and pear, and indulgent aromas of hazelnut and honey. On the palate it is a fresh, youthful and rich wine with spicy aromas. Fineness and delicacy are in balance with a sustainable, structured body.

FOOD & WINE PAIRING: Montagny Premier Cru is only at its best when in harmony with balanced dishes. Veal in white sauce suits it well, as do paellas and seafood gratins. Shellfish and noble fish fresh from the frying pan or grill are also accepted at its table. Turning to cheese, it knows how to make the most of goat's cheese, Beaufort, Comté, Emmental and Saint-Paulin.

SERVICE TEMPERATURE: between 10° C et 12°C

AGEING POTENTIAL: Can be enjoyed young but also within 5 years.

