

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain combine innovation and respect for traditions. Our signature: precise and elegant wines

Montrachet Grand Cru

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

APPELLATION: Appellation Grand Cru de la Côte de Beaune, Montrachet produces exclusively white wines on approximately 8ha, in the communes of Puligny-Montrachet and Chassagne-Montrachet

Did you know?

Montrachet owes its name to Mont Rachaz, the mountain where nothing grows. But according to legend, Montrachet was the name of the lord of Puligny.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destalked and placed in a demi-muid to be vinified

AGEING: The wine is aged in demi-muid for 24 months.

TASTING

TASTING NOTE:

A golden yellow colour with emerald reflections.

The nose reveals a bouquet with notes of butter and hot croissant, fern, dried fruits, spices and honey.

On the palate, its structure and harmony merge into a perfect unity. Unctuous and firm, dry and caressing, enveloping and deep, it possesses all the graces under an inflexible character.

FOOD & WINE PAIRING: Such a powerful and aromatic range of flavours is a must for sophisticated and noble dishes. Foie gras, but also caviar, lobster and lobster will pay it a well-deserved tribute. Firm white fish, hens and poulards of good lineage will also be ideal partners.

SERVICE TEMPERATURE: Between 12° et 14°C

AGEING POTENTIAL: a least 15 years

