

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

Pouilly-Fuissé Les Crays

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone with stony scree.

APPELLATION: This Village appellation in the Mâconnais vineyard produces exclusively white wines from the Chardonnay grape variety.

Did you know?

Les Crays, climat located in Vergisson runs along the south coast of the Vergisson rock. It takes its name from the stony or even stony ground.

THE KNOW-HOW

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

VINIFICATION: The grapes are pressed then placed in demi-muids to be vinified.

AGEING: The aging is done in demi-muids of 2 wines without new barrels. A constant batonage takes place to put the lees in suspension.

TASTING

TASTING NOTE: A golden yellow color with slightly golden silvery reflections. On the nose, a ripe aromatic palette of yellow and slightly exotic fruits, embellished with almonds. Hints of eucalyptus and coriander bring freshness. On the palate, the wine is round, silky, with a nice balance, a light supportive freshness. A final with a more pronounced bitterness.

FOOD & WINE PAIRING: Pike perch cooked on one side with crispy skin and crawfish broth to get the aromatic power of this wine. Or with frog legs and parsley, white meats and goat cheese.

SERVICE TEMPERATURE: between 15° et 18°

AGEING POTENTIAL: It is pleasant young but also worth keeping for 5 to 6 years.

Comments made by Fabrice Sommier MOF Sommellerie 2007

AWARDS

2017: 16/20 - Jancis Robinson
Médaille d'Or - Concours des vins Elle à Table
Médaille de Bronze - Decanter

