

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

## Puligny-Montrachet 1er Cru *Les Champgains*

### THE TERROIR

**GRAPE VARIETY:** Chardonnay

**SOIL:** Clay and limestone

**APPELLATION:** Appellation village located between Meursault and Chassagne-Montrachet, Puligny-Montrachet is part of the prestigious Côte des Blancs.

***Did you know?***

*Former cultivated fields («gains» meaning arable land) located between 300 and 400 meters above sea level, the «Champ Gain» vines overlook the Puligny vineyards.*

### 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:** Ageing in barrels that have seen two previous vintages, for 6 to 12 months.

### TASTING

**TASTING NOTE:** Its bright golden robe with haloed green reflections offers a bouquet that combines hawthorn, ripe grapes, almond paste, hazelnut, amber, lemongrass and green apple. There are also aromas of honey, dairy products (butter, warm croissant) and minerals (flint). It is on the palate that its balance and aromatic complexity unfold.

**FOOD & WINE PAIRING:** This Puligny-Montrachet Premier Cru will prove admirable with poultry as with seared veal, foie gras, lobster and crayfish, and grilled or fried sea fish. Goat's cheese, Reblochon and soft paste bloomy rind cheeses such as brie de Meaux will be good companions.

**SERVICE TEMPERATURE:** between 11°C et 13°C

**AGEING POTENTIAL:** Can be enjoyed young, but expresses itself best in 5 years.C

### AWARDS

2014: 93 points Wine Enthusiast

