

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

### THE TERROIR

**GRAPE VARIETY:** Chardonnay

**SOIL:** Limestone brown with clay and limestone marl banks

**APPELLATION:** Located on the Côte de Beaune, Puligny-Montrachet mainly produces white wine. The vines exposed to the east and south-east between 230 and 320 metres above sea level are next to the prestigious Grand Cru du «Montrachet».

**Did you know?**

*This very famous appellation has 17 climates.*

### THE KNOW-HOW

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

**VINIFICATION:** The grapes are destemmed and then pressed to be vinified in new half-muids (500 liters).

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

### TASTING

**TASTING NOTE:** A pale yellow colour with bright silver highlights  
A nose of white and dried fruits with a touch of green apple and Kalamanzi lemon. The palate is fresh with a fairly round finish and a beautiful powerful substance.

**FOOD & WINE PAIRING:** Soft ripened cheeses such as «Ami du Chambertin» or a lobster and pigeon salad with poppy seeds.

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

**AGEING POTENTIAL:** 5 years, and more

*Comments made by Fabrice Sommier MOF Sommellerie 2007*

### AWARDS

2016: 15,5/20 - Jancis Robinson  
88 pts - Wine Enthusiast  
87 pts - Burghound

2014 : 91 pts - Wine Enthusiast

