

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

## Vézelay

### THE TERROIR

**GRAPE VARIETY:** Chardonnay

**SOIL:** Limestone marls

**APPELLATION:** The Vézélien vineyard is located on the edge of the regional park of Morvan. His vineyard is located in Yonne. The latter is relatively high (300 meters on average).

***Did you know?***

*Previously a regional appellation, "Vézelay" has become since October 30, 2017 a communal Designation of Controlled Origin (AOC).*

### 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:** Ageing takes place in demi-muids of 2 wines for 8 to 10 months.

### TASTING

**TASTING NOTE:** A clear color with shiny silver reflections.

On the nose, a floral and citrus aromatic range with acacia, verbena, the grapefruit mingling with mineral notes with the hot stone, the smoke.

On the palate, a freshness that brings purity and righteousness to the wine, all accompanied by a slight roundness but with a very nice balance. A final vibrant thirst-quencher.

**FOOD & WINE PAIRING:** It will be the ideal companion for cheeses, for example the dome of Vézelay or a grilled toast with goat cheese. This wine precise and pure will also accompany iodized products such as abalone just seared in parsley and caper butter.

**SERVICE TEMPERATURE:** around 10°C

**AGEING POTENTIAL:** to drink within 3 years

*Comments made by Maxime Brunet Best Young Sommelier of France 2013*

### AWARDS

2017: Médaille de Bronze - Prix Plaisir Bettane & Desseuve  
Médaille d'Or - Féminalise

