PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

BOURGOGNE ALIGOTÉ



GRAPE VARIETY

Aligoté

TERROIR

A regional appellation, Bourgogne Aligoté can be produced throughout Burgundy. However, it is particularly present in the south of it, in Saône et Loire, where it flourishes on the hillsides and on limestone and marly soils.

VINIFICATION

Once harvested by hand, the grapes are pressed and then transferred to tanks for vinification. The wine is aged for 8 months in both demi-muids and stainless-steel tanks. The final blend of these two ageing methods reveals the full expression of our Mâcon-Fuissé.

TASTING NOTES

A straw gold dress. The nose gives off a fruity bouquet of apple and lemon. The mouth is greedy, energetic with a lightness and a lot of freshness.

FOOD & WINE PAIRINGS

Burgundy gougères, parsley ham, grilled fish or kir with crème de cassis as an aperitif.

AGEING POTENTIAL

to drink young.

SERVING TEMPERATURE

Between 11° and 12°C.

AEGERTER DOMAINES & SIGNATURES
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