DOMAINE AEGERTER
GRANDS VINS DE BOURGOGNE

BOURGOGNE CHARDONNAY
- RENTE DE GIRON -



**random labels of the prominent symbols of the city of Dijon*

GRAPE VARIETY
Chardonnay

TERROIR
In 2017, Paul Aegerter responded to a call for tenders from the city of Dijon, and in 2019 the Estate planted its first vines, reviving part of the historic vineyards of the Grands Ducs de Bourgogne. The La Rente de Giron vineyard, west of Dijon, ranges from 356 to 387 m in altitude (average: 369 m). Its slopes, planted equally with Chardonnay and Pinot Noir, face east-southeast. The terroir consists of two geological layers: Oolitic Ferruginous limestone at the lower part, and creamy marl with thin limestone intercalations at the upper part.

VINIFICATION
The grapes are harvested by hand. Once pressed, they are transferred to stainless-steel tanks for vinification. The wine is aged for 9 months in one new 500-litre barrel, with the remainder aged in one- and two-year-old 228-litre barrels.

TASTING NOTES
One of the most promising whites of the Domaine, this Burgundy is surprising, it reveals a remarkable aromatic complexity. Beautiful balance between acidity and richness, reflecting the chosen aging method.

FOOD & WINE PAIRINGS
Serve chilled between 10 and 12 °C, as an aperitif or with delicate dishes. Pairs well with grilled or lightly sauced fish, lemon-butter pollock, and seafood that complements its freshness. Perfect with fresh goat cheese or Comté.

AGEING POTENTIAL
5 years.

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