DOMAINE AEGERTER
GRANDS VINS DE BOURGOGNE

BOURGOGNE CHARDONNAY
- OVUM -



Only 280 bottles.

GRAPE VARIETY
Chardonnay

TERROIR
Parcel located in the village of Savigny, adjacent to our Savigny village appellation parcel, on a cool terroir with deep clay soil.

VINIFICATION
Pneumatic pressing, vinification, and aging in a 228-liter ceramic egg. Aged on total lees, without stirring, for 24 months. Bottled by gravity, without filtration or fining.

TASTING NOTES
A great white Burgundy, combining the citrus and toasty notes of Chardonnay, surprising with its aging that balances freshness and density.

FOOD & WINE PAIRINGS
Perfect egg, mushroom espuma, and truffle. Roast pigeon, celery mousseline, and spiced jus. Revisited sole meunière, beurre blanc with caviar, and crunchy vegetables.

AGEING POTENTIAL
Ready to drink now, with a cellaring potential of 10 years.

SERVING TEMPERATURE
Between 11° and 12°C

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