PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

CHABLIS
- OR -



GRAPE VARIETY
Chardonnay

TERROIR
Chablis produces exclusively white wines. The unique subsoils provide the wines with freshness, purity and typical mineral and iodized notes. Soil: Kimmeridgian - gray marl alternating with limestone beds very rich in fossils.

VINIFICATION
Manual harvest. The grapes are pressed and then transferred to tanks for pre-fermentation maceration and alcoholic fermentation. The wine is aged in new 350-litre demi-muids and stainless-steel tanks.

TASTING NOTES
On the nose, aromas of white flowers emerge with a nice depth and notes of white-fleshed fruits. The palate is refined with a pleasant acidity, a mid-palate with notes of pulpy fruit and a nice richness that ends with lemony notes.

FOOD & WINE PAIRINGS
Sole meunière, sushi and sashimi, veal blanquette or sausage.

AGEING POTENTIAL
3 to 5 years.

SERVING TEMPERATURE
Between 11° and 12°C.

AEGERTER DOMAINES & SIGNATURES
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