PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

CHASSAGNE-MONTRACHET



GRAPE VARIETY

Chardonnay

TERROIR

A vineyard in the south of the Côte de Beaune, Chassagne-Montrachet is the undisputed prince of dry white wines even though it also produces reds. The soil is of the Middle Jurassic type.

VINIFICATION

After manual harvesting, the grapes are pressed, and the juice obtained is then introduced into the demi-muids for vinification. Subsequently, aging continues in these same demi-muids, which have contained two different wines, for a period of 8 to 12 months.

TASTING NOTES

The bouquet reveals pronounced aromas of white flowers and mineral nuances that add personality. On the palate, this wine offers a full texture, designed for aging, with opulent richness balanced by lively acidity and persistent freshness. The finish is vibrant, saline, and lemony.

FOOD & WINE PAIRINGS

Sole meunière, scallop ravioli, warm camembert with peppery caramel.

AGEING POTENTIAL

4 to 6 years.

SERVING TEMPERATURE

Between 12° and 14°C.

AEGERTER DOMAINES & SIGNATURES
49 rue henri challand
21700 Nuits-Saint-Georges - France
+33 (0)3 80 61 02 88 - infos@aegerter.fr
www.aegerter.fr