PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

CORTON-CHARLEMAGNE GRAND CRU



GRAPE VARIETY

Chardonnay

TERROIR

Grand cru of the Côte de Beaune producing exclusively white wines of great distinction thanks to vines planted on the steep western slopes of the Montagne de Corton. Aegerter vinifies grapes from vines located in Pernand-Vergelesses on the place called «En Charlemagne» with a marly soil rich in clay.

VINIFICATION

The grapes are cut by hand. They are then pressed and placed in barrels to be vinified and matured. The aging takes place in oak barrels, with 50% new barrels, for 12 months. The lees are resuspended with regular stirring.

TASTING NOTES

Delicate nose of white and exotic fruits with a floral (acacia, lime blossom) and mineral (flint, fern) touch. The mouth is fresh and tangy, the material is concentrated, nice roundness. Stunning finish on mineral notes.

FOOD & WINE PAIRINGS

Poached eggs with black Burgundy truffles, asparagus rolls with smoked salmon, sashimi.

AGEING POTENTIAL

15 years minimum.

SERVING TEMPERATURE

Between 12° and 14°C.

AEGERTER DOMAINES & SIGNATURES
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