PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

MÂCON-FUISSÉ



GRAPE VARIETY

Chardonnay

TERROIR

A regional appellation of Mâconnais, Mâcon-Fuissé produces only white wines and benefits from calcic brown soils.

VINIFICATION

Once harvested by hand, the grapes are pressed and then transferred to tanks for vinification. The wine is aged for 8 months in demi-muids and stainless-steel tanks. The final blend of these two ageing methods reveals the full character of our Mâcon-Fuissé.

TASTING NOTES

On the nose, a fresh, gourmet aromatic palette of citrus fruits (yuzu, lime) and white and yellow fruits (peach, pear) as well as a touch of acacia. Beautiful roundness with a fresh finish, slight thirst-quenching bitterness.

FOOD & WINE PAIRINGS

Shrimp gyoza, crunchy vegetables cooked in tempura such as zucchini, green asparagus or eggplant.

AGEING POTENTIAL

2 years.

SERVING TEMPERATURE

Between 8° and 10°C.

AEGERTER DOMAINES & SIGNATURES
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