PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

MÂCON-VILLAGES
- PETITS VALLONS -



GRAPE VARIETY
Chardonnay

TERROIR
Mâcon-Villages produces only white wines in an appellation area grouping together 11 municipalities located on the many mountains of the region. Between valleys and hillsides, the vines of the Mâconnais have been cultivated since Gallo-Roman times.

VINIFICATION
Once the grapes are harvested by hand, they are pressed then placed in vats to be vinified. The aging is done in demi-muids of 2 wines for a period of 8 to 12 months.

TASTING NOTES
A nose suggesting white rose, acacia, honeysuckle, fern, verbena and citrus. On the palate, a fresh, dry, round and suave wine characteristic of the appellation.

FOOD & WINE PAIRINGS
Poultry and veal with cream, risotto, white fish and goat cheese.

AGEING POTENTIAL
Drink young, within 2 years.

SERVING TEMPERATURE
Between 12° and 13°C.

AEGERTER DOMAINES & SIGNATURES
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