PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

MEURSAULT



GRAPE VARIETY

Chardonnay

TERROIR

Appellation Village of the Côte de Beaune, Meursault is renowned for its fat and balanced whites. Located at an altitude of around 260 meters, the vines are planted on limestone marl soils and offer great wines.

VINIFICATION

Once the grapes are harvested by hand, they are pressed then placed in vats to be vinified. Aging takes place in Hungarian oak barrels, 20% of which are new barrels, for a period of 8 to 12 months.

TASTING NOTES

Magical nose of great finesse, aromas of lime blossom, dried flowers, hawthorn and elderberry. After aeration, intense notes of butter and honey. The material is fine, harmony between fat and acidity. Nice minerality. Very long finish with notes of fruit.

FOOD & WINE PAIRINGS

Goat cheese and almond crostini, Bresse chicken with cream.

AGEING POTENTIAL

5 to 10 years.

SERVING TEMPERATURE

Between 13° and 15°C.

AEGERTER DOMAINES & SIGNATURES
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