PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

POUILLY-FUISSÉ



GRAPE VARIETY

Chardonnay

TERROIR

This Village appellation of the Mâconnais vineyard produces exclusively white wines from the Chardonnay grape variety. The Pouilly-Fuissé appellation can be produced in 4 communes

VINIFICATION

Once the grapes are harvested by hand, they are pressed then placed in demi-muids to be vinified. The aging is done in demi-muids of two wines for a period of 6 to 12 months with regular stirring to put the lees back in suspension.

TASTING NOTES

Ripe aromatic palette of slightly exotic yellow fruits, subtle almond note. On the palate, the wine is round and silky with a nice balance and a slight freshness in support.

FOOD & WINE PAIRINGS

Frog legs and parsley, perch cooked unilaterally with a crayfish broth, goat cheese.

AGEING POTENTIAL

To be drunk young, can be kept for 5 to 6 years.

SERVING TEMPERATURE

Between 10° and 11°C.

AEGERTER DOMAINES & SIGNATURES
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