PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

PULIGNY-MONTRACHET



GRAPE VARIETY

Chardonnay

TERROIR

A village appellation located between Meursault and Chassagne-Montrachet, Puligny-Montrachet Village comes from vines planted at the bottom of the hillside, on soils rich in clay and thick marl.

VINIFICATION

The grapes are cut by hand. They are then pressed and put in vats to be vinified. Aging takes place in Hungarian oak barrels, 30% of which are new barrels, for 6 to 12 months.

TASTING NOTES

The nose is enticing, with sweet notes of banana candy, lifted by refreshing freshness and delicate minerality. On the palate, the attack recalls the juicy flesh of a peach, before a subtle almond bitterness extends the finish and stimulates salivation.

FOOD & WINE PAIRINGS

Seared scallops, sea bream ceviche, creamy poultry with morels, aged cheese.

AGEING POTENTIAL

5 years and over.

SERVING TEMPERATURE

Between 11° and 13°C.

AEGERTER DOMAINES & SIGNATURES
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