

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

Puligny-Montrachet

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Limestone brown with clay and limestone marl banks

APPELLATION: Located on the Côte de Beaune, Puligny-Montrachet mainly produces white wine. The vines exposed to the east and south-east between 230 and 320 metres above sea level are next to the prestigious Grand Cru du «Montrachet».

Did you know?

This very famous appellation has 17 climates.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destemmed and then pressed to be vinified in new half-muids (500 liters).

AGEING: The wines are then aged for 6 to 12 months in barrels that have seen two previous vintages.

TASTING

TASTING NOTE: A pale yellow colour with bright silver highlights
A nose of white and dried fruits with a touch of green apple and Kalamanzi lemon. The palate is fresh with a fairly round finish and a beautiful powerful substance.

FOOD & WINE PAIRING: Soft ripened cheeses such as «Ami du Chambertin» or a lobster and pigeon salad with poppy seeds.

SERVICE TEMPERATURE: between 11°C and 13°C

AGEING POTENTIAL: 5 years, and more

Comments made by Fabrice Sommier MOF Sommellerie 2007

AWARDS

2016: 15,5/20 - Jancis Robinson
88 pts - Wine Enthusiast
87 pts - Burghound

2014 : 91 pts - Wine Enthusiast

