

For more than 25 years, Jean-Luc Aegerter and his son Paul, who joined him in the adventure in 2001, have been making fine, balanced Burgundy wines. With their love of their craft and their expertise their goal is to produce wines that respect their terroir to the full. From regional appellations to grand cru vintages, Maison Aegerter offers nearly 40 appellations from 50 hectares of vineyards.

Les Vins du Domaine

In more than 20 years Jean-Luc and Paul, father and sons, established an estate divided over several flagship appellations from Burgundy. Each year some 20,000 bottles of vin du domaine are produced from the seven hectares of owned vines. This vineyard is pampered all year round with an average yield of only 35 hectolitres per hectare. After harvesting and carefully sorting the grapes, the grape juice is turned into wine with care and attention and then the wine is aged in oak barrels for a minimum of 12 months. The result of this work of excellence is that today they are creating «Les Vins du Domaine» with a new, fashionable, modern look.

BOURGOGNE CHARDONNAY Domaine Aegerter



A few words on the appellation...

The Bourgogne Chardonnay is a regional appellation stemming from plots planted South of Côte de Beaune enjoying a better amount of sunshine on the slope exposed South and East.



Chardonnay & Pinot Blanc (less than 20%)



After being harvested by hand, the grapes are destalked and then pressed ready for vinification in new 500-litre oak barrels. The wines are then aged for 6 to 12 months in barrels that have seen two previous vintages.



Clear and light gold in colour, often embellished by green highlights, the aromas of this wine in its youth hint at white flowers and citrus fruits with lemony notes. On the palate, this Bourgogne Chardonnay is fresh and aromatic, round and soft, with a lovely lingering taste.

This perky, charming wine echoes its terroir.



Served really cold, it will be much appreciated as an aperitif. It will also be delicious accompanied by fish à la plancha, brie or Mont-d'Or.



Serve between 14 and 16°C. Will reach its peak in 3 to 5 years.