

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 BULLES

Toutes Bulles dehors !

This range offers here the best of Crémant de Bourgogne, an appellation recognised for the elegance and finesse of its bubbles. The art of the Maison Aegerter expertise in a case of freshness!

LE BRUT

CHARDONNAY



100% Chardonnay



The "Charmat Method", consists in conducting a second fermentation in a pressurized bulk, and creates the fine bubbles of this sparkling.



A very expressive nose with beautiful mineral touch. The Traditional Method is elegant with aromas of white fruits, vanilla, and spices.



A wonderful aperitif to pair with a dessert and blackcurrant. It also pairs magnificently with petits-fours or red berries sorbet



Service temperature : 7-9°C.

