

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 Chromatiques

Aegerter - bold over colour

Innovative and original, this range offers a resolutely modern and playful identity to a selection of Burgundies. This is why the «Chromatiques» offer four bold colours, each representing the aromatic characteristics of the major grape varieties.

ALIGOTE

A few words on the appellation...

A varietal regional appellation, Bourgogne Aligoté can be produced right across Burgundy. However, it has a particularly strong presence to the south of this region, in Saône and Loire, where the landscape opens out onto hills.



100% Aligoté



This Bourgogne Aligoté is a young, on-trend, slightly quirky, gourmet white wine. Pale gold in colour and distinct in taste it has a fruity (apple, lemon) or floral bouquet. This energetic wine boasts a finish that tickles the taste buds.



In addition to the Kir for which it is renowned, this wine is the perfect accompaniment to grilled fish. Its vivacity and its citrus notes withstand the briny overtones of oysters, as well as the kick of goat's cheeses. More simply, this Bourgogne Aligoté is one of the rare wines to cajole salads, tabbouleh or steamed vegetables. It is also a faithful companion of Burgundy's cheesy-bread pastries, snails and marbled ham.



Serve chilled at 11° or 12°C. Best enjoyed young.

