

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.

BOURGOGNE CHARDONNAY



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.



100% Chardonnay



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 a la plancha, brie or Mont-d'Or.



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



2014 86 points Wine Enthusiast 2016
 2014 15/20 Jancis Robinson 2016
 2014 Gold Medal (87/100) Concours Gilbert & Gaillard 2016
 2013 86 points Burghound 2015