

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 Exceptionnels

«Whoever knows how to taste wine never again drinks it, but discovers its secrets». Salvador Dalí

It is strict and careful work with the vines, exemplary, meticulous ageing of the wines and remarkable care and know-how that mean that unique terroirs can produce «les exceptionnels», exceptional wines. This range is a selection of Grands Crus with respect for their unique value.

CORTON CHARLEMAGNE

A few words on the appellation...

A Grand Cru of Côte de Beaune, Corton Charlemagne produces only white wines of great distinction thanks to its vines planted on the steep slopes of the ridge.



100% Chardonnay



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



Pale gold with green highlights when young, Corton-Charlemagne is infinitely subtle. Buttery and honey notes accompany aromas of baked apple, citrus, pineapple, lime, fern, juniper, cinnamon and flint. The older vintages are accompanied by leather and truffle. With its unparalleled richness, this wine always astonishes through its concentration and its balance.



This Corton-Charlemagne will express itself in full when it is accompanied by noble, delicate delights such as foie gras or noble shellfish, such as lobster, crayfish or crab. Poultry and veal in white sauce will also pay it tribute, as will blue cheeses.



Serve at a temperature of 12° to 14°C.



2015 16/20 Guide des vins Bettane & Desseauve 2018
 2014 93 points Wine Enthusiast