

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!

CRÉMANT DE BOURGOGNE

BRUT

A few words about the appellation...

The grapes of the Crémant de Bourgogne come from a wide variety of soils in vineyard districts throughout Burgundy: from the chalky subsoil of the Joigny district in the north up to the granites of southern Burgundy, passing by the limestone and marl soils of the coast. The appellation area covers the delimited area of the BOURGOGNE designation of origin.



2/3 Pinot Noir & 1/3 Chardonnay

The vinification method is that known as «Traditional Method». In fact, after the first fermentation (alcoholic), the second fermentation and the formation of bubbles are made in the bottle. Then, the bottled crémants wait at least 9 months in the cellar.



This Crémant de Bourgogne exhales aromas of small fruits like cherry, blackcurrant or raspberry. It is a wine powerful on the palate, long and persistent. Time adds charm and warmth with a bouquet of dried fruits, sometimes with a touch of honey, spices and nutmeg.



This Crémant de Bourgogne is appreciated as an aperitif, or to accompany fish and white meat.



Should be enjoyed chilled, at 7-8°C.

