

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 Vins du Domaine

In more than 20 years Jean-Luc and Paul, father and sons, established an estate divided over several flagship appellations from Burgundy. Each year some 20,000 bottles of vin du domaine are produced from the seven hectares of owned vines. This vineyard is pampered all year round with an average yield of only 35 hectolitres per hectare. After harvesting and carefully sorting the grapes, the grape juice is turned into wine with care and attention and then the wine is aged in oak barrels for a minimum of 12 months. The result of this work of excellence is that today they are creating «Les Vins du Domaine» with a new, fashionable, modern look.

BOURGOGNE HAUTES-CÔTES DE NUITS Chardonnay - *Domaine Aegerter*



A few words on the appellation...

A regional appellation, Bourgogne Hautes-Côtes de Nuits may be produced in 20 villages and towns in Hautes-Côtes and Côte de Nuits. The vines, which produce both red and white wine, are planted between 300 and 400 metres above sea level.



100% Chardonnay



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



Its yellow gold color reveals notes of hawthorn and honeysuckle mingle with apple, lemon, white deadnettle and hazelnut. In the mouth, they are fleshy, solidly built, well-balanced, and with an easily-recognisable touch of friskiness which improves their aging potential.



This wine is meant for the spread made from carp roe (tarama), steamed fish, and crustaceans. Its vivacious nature equips it to accompany the Burgundian specialties of ham with parsley (jambon persillé) and snails (escargots). Fully mature, the wine goes very well with the delicacy foie gras au sel. Cheeses: Roquefort, Aisy cendré, mature Comté, Chaource.



Can be appreciated young but also a bit aged (5 years). To drink between 10 and 13°C.