

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.



As traditional and ancestral as French names like «Colette» and «Léon», the vineyards and wines of Beaujolais are rooted in the heritage of France. The Beaujolais is a lovely area with a rolling landscape and beautiful villages built in golden stone. And it is this charm, a touch old-style but so typical and convivial, that «Colette et Léon» wines aim to convey. «Colette & Léon» bring everyone the chance to toast the French way to the simple pleasures of Life!



MOULIN À VENT

Appellation Moulin à Vent Contrôlée



A few words on the appellation...

The Moulin-à-Vent appellation area spreads over just 2 communes; Romanèche-Thorins in the Saône-et-Loire department and Chénas in the Rhône department.



100% Gamay



Set around a robe that goes from deep ruby to dark garnet, this wine gives off floral and fruity aromas of violet and cherry in its first years moving on to iris, spice and ripe fruit up to overblown rose, truffle, musk and even venison. Well-built and complex, Moulin-à-Vent is an intense, tannic wine.



This wine matches perfectly with meat meals such as beef with a creamy mushrooms sauce. It goes also very well with strong cheeses.



Best at 16/18°C. To drink now. It can be kept for 10 years.