

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 Grands Classiques Stylish wines, stylish bottles

Les Grand Classiques or the essential Burgundy wines...

A reflection of their terroir, the village appellations and premier cru villages from this range are revealed. Their authenticity and their assertive character are renewed crop after crop thanks to a deep respect for the ancestral Burgundian expertise.

MEURSAULT

A few words on the appellation...

Appellation Village de la Côte de Beaune, Meursault is famed for its bold, balanced whites; it produces very little red.

At an altitude of about 260 metres, its vines planted on calcareous marl soils produce great wines.



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.



Their gold-green or polished bronze robes, depending on age, are clear and bright.

Their bouquet evokes almonds and toasted hazelnuts with plant, floral and mineral (flint) notes. Butter, honey and citrus also find full expression in these fine wines. On the palate, a rich, full-bodied wine with a hazelnut flavour. This Meusault offers a good balance between creaminess and freshness. Long and structured, it needs to be matured.



This wine is ideal with noble meats such as pieces of veal or poultry in white sauce and with fine fish. It is even better with grilled shellfish or shellfish in sauce, such as prawns, lobster or crayfish. Even blue cheeses and foie gras adopt it the first time they meet.



Serve at a temperature of 12° to 14°C. A great white wine for keeping.

