

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*

The 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.

CHAMBOLLE-MUSIGNY



A few words on the appellation...

A village appellation, Chambolle-Musigny, which produces only red wine, is often presented as the most «feminine» of the Côte de Nuits.



100% Pinot Noir



After being harvested by hand, the grapes are placed in stainless steel tanks for 2 to 4 days for pre-fermentation maceration. Then, alcoholic fermentation is initiated using nothing but natural starters. Malolactic fermentation and ageing take place in oak barrels for 8 to 12 months.



Its brilliant ruby robe with bright highlights reveals aromas of violets and red berries (strawberry and raspberry). When aged it develops towards spiced ripe fruit, prunes, or towards truffles, undergrowth and animal aromas. Rich and complex, its delicacy does not prevent it from having a solid, sustainable structure with caressing tannins.



Such meats as game birds, Bresse capon or roast lamb or veal make it very good companions. Mild cheese are also excellent partners: Brillat-Savarin, Reblochon, Cîteaux, Vacherin, Brie de Meaux or Chource.



Serve at a temperature of 12 to 14°C young, and between 14 and 16°C when more mature.



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