

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.

## PULIGNY-MONTRACHET



*A few words on the appellation...*

The Puligny-Montrachet appellation mainly produces white wine. The vines, exposed to the east and south-east at 230 to 320 metres above sea level are planted in limestone and clay-limestone soils.



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 bright golden robe with haloed green reflections gains in intensity with age. Its bouquet combines ripe grapes, almond, hazelnut, lemongrass and green apple. There are also aromas of honey, dairy products (butter, warm croissant) and minerals (flint). It is on the palate that its balance and aromatic complexity unfold.



Ideal with poultry or seared veal, this Puligny-Montrachet will also be perfect with foie gras, lobster and crayfish, and grilled or fried sea fish. Goat's cheese, Reblochon and soft paste bloomy rind cheeses such as brie de Meaux will be good companions.



Serve between 11 and 13°C. Can be enjoyed young, but expresses itself best in 5 years.