

DOMAINE BERTAGNA

CHAMBERTIN

Grand Cru

■ **AOC**

Appellation Chambertin Grand Cru Contrôlée

■ **TERROIR**

Surface: 0ha 20

■ **GRAPE VARIETY**

Pinot Noir 100%

Density of vines: 10 000 stocks/ha

Pruning style: Guyot

■ **VITICULTURAL TECHNIQUES**

Organic work of the soil

Strict yield control (green harvesting and debudding)

Hand picking in cases. Hand sorting

■ **VINIFICATION**

Cold pre-fermentation maceration

Meticulous vinification with temperature control

Natural yeast from the grapes

Extraction by manual punch downs

In tank for 21 to 28 days

■ **AGEING**

16 to 18 months in French oak barrels

100% new oak

■ **TASTING**

Nose: very matured fruits aromas

Mouth: rich and deep, with delicate and racy tannins

