

# DOMAINE BERTAGNA

CHAMBOLLE MUSIGNY

*Village*

■ **AOC**

Appellation Chambolle-Musigny contrôlée

■ **TERROIR**

Surface: 0ha 39

■ **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 in the vineyard and selective sorting at the winery

■ **VINIFICATION**

Total destemming

Temperature controlled fermentation during 15 to 21 days

■ **AGEING**

16 to 18 months in French oak barrels

■ **TASTING**

Subtil notes of cherry and raspberry

Mouth: elegant. A silky, tender and delicate texture which leads to a very attractive wine

