

DOMAINE BERTAGNA

VOSNE ROMANÉE

Premier Cru

LES BEAUX MONTS

■ AOC

Appellation Vosne-Romanée Premier Cru contrôlée

■ TERROIR

Surface: 0ha 92

Between Echezeaux and Richebourg

On a slope rich in stones with excellent drainage

■ 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

30% to 50% of full grapes

A long and controlled fermentation over a period of 3 weeks minimum

■ AGEING

15 to 18 months in French oak barrels

50% new oak

■ TASTING

A purple and intense color

Nose: black fruits aromas (blackberry) which improves when aerating

Mouth: it surprises with its concentration, texture and length. Discrete but present tannins

