

DOMAINE BERTAGNA

VOUGEOT

Premier Cru

CLOS DE LA PERRIERE
MONOPOLE

■ AOC

Appellation Vougeot Premier Cru contrôlée

■ TERROIR

Surface: 2 ha 15 a 80 ca, Monopole
Between the Clos de Vougeot Grand Cru and The Musigny. Well drained and stony soil

■ 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
Slow and soft vinification in thermo regulated tank
Using only 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. 50% new oak

■ TASTING

Elegant and delicate
Nose: black fruits aromas, truffle and spices
Mouth: Intense with grilled almond and underwood hints, with a nice minerality
Tannins are delicate and silky which gives a very nice character to this wine

