

DOMAINE BERTAGNA

CHAMBOLLE MUSIGNY

Premier Cru

LES AMOUREUSES

■ **AOC**

Appellation Chambolle-Musigny Premier Cru contrôlée

■ **TERROIR**

Surface : 0ha 08

■ **GRAPE VARIETY**

Pinot Noir 100%

Pruning : Guyot

Brown limestone clay soils

■ **VITICULTURAL TECHNIQUES**

Organic work of the soil

Strict yield control

Hand picking in cases and
meticulous hand sorting

■ **VINIFICATION**

Partial destemming

Fermentation in thermo regulated
tank, after a cold maceration for 18
days

■ **AGEING**

16 months in French oak barrels.

■ **TASTING**

Bright and intense red with shiny and
luminous halos.

Deep nose, red fruits

Mouth : subtle and delicate, silky and

well balanced tannins

Seduction from birth

