

DOMAINE BERTAGNA

NUITS SAINT GEORGES

Premier Cru

LES MURGERS

■ AOC

Nuits-St-Georges Premier Cru Contrôlée

■ TERROIR

Surface: 1ha

Mid slope (on the Nuits-St-Georges side)

Deep soil mixed with stones which guarantee a good 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 if needed)

Hand picking in cases. Hand sorting in the vineyard and selective sorting at the winery

■ VINIFICATION

30% to 50% of full grapes

Vinified with extreme delicacy in thermo regulated tank for 3 to 4 weeks

■ AGEING

15 to 18 months in French oak barrels

50% new oak

■ TASTING

Velvety tannins, delicate, with aromas of small red fruits

A full bodied and appealing wine typical of its "terroir"

