

DOMAINE BERTAGNA

CLOS SAINT-DENIS

Grand Cru

■ **AOC**

Appellation Clos Saint Denis Grand Cru
contrôlée

■ **TERROIR**

Surface: 0ha 53
At Morey-St-Denis, located next to the Clos
de la Roche

■ **GRAPE VARIETY**

Pinot Noir 100%
Density of vines: 10 000 stocks/ha
Pruning style: Guyot

■ **VITICULTURAL TECHNIQUES**

Organic work of the soil
Green harvest. Hand picking in cases
Hand sorting in the vineyard and selective
sorting at the winery

■ **VINIFICATION**

30 to 50% of full grapes
Cold maceration before fermentation
Natural yeasts. Manual treading

■ **AGEING**

16 to 18 months in French oak barrels
100% new oak

■ **TASTING**

Nose: spices hints, black fruits, woody and
brioche scents
Mouth: remarkable fullness, strength,
freshness, elegance with delicate and silky
tannins

