

DOMAINE BERTAGNA

CORTON
CHARLEMAGNE
Grand Cru

■ AOC

Appellation Corton-Charlemagne Grand Cru
contrôlée

■ TERROIR

Surface: 0ha 25
Density of vines: 10 000 stocks/ha
Pruning style: Guyot

■ VITICULTURAL TECHNIQUES

The grapes (with stalks) are pressed slowly
and gently
Alcoholic fermentation takes place in the oak
barrels
Regular "bâtonnage" (stirring of the lees in a
barrel) takes place up until the end of
malolactic fermentation

■ AGEING

15 to 18 months in French oak barrels
30% new oak

■ TASTING

Concentration and strength with elegant
notes of acacia flower and pear, sustained by
a well balanced mineralité

