

DOMAINE BERTAGNA

CLOS DE VOUGEOT
Grand Cru

■ AOC

Appellation Clos de Vougeot Grand Cru contrôlée

■ TERROIR

Surface: 0ha 31

Well located at mid-plot

■ 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

Total destemming

Long and slow fermentation (21 to 24 days) in thermo regulated stainless steel vat tank

■ AGEING

16 to 18 months in French oak barrels

100% new oak

■ TASTING

Nose: delicate and clean, black fruits aromas (morello cherry liquor), blackcurrant

Mouth: ample, a great balance and body, delicate tannins and discrete acidity

