

# DOMAINE BERTAGNA

VOUGEOT

*Premier Cru*

CLOS DE LA PERRIERE  
MONOPOLE

■ AOC

Appellation Vougeot Premier Cru contrôlée

■ TERROIR

Surface: 2ha 26, Monopole

Between the Clos de Vougeot Grand Cru and The Musigny. Well drained and stony soil

■ 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

30% to 50% of full grapes

Slow and soft vinification in thermo regulated tank

Using only natural yeast from the grapes. Extraction by manual punch downs. In tank for 21 to 28 days

■ AGEING

16 to 18 months in French oak barrels. 50% new oak

■ TASTING

Elegant and delicate

Nose: black fruits aromas, truffle and spices

Mouth: Intense with grilled almond and underwood hints, with a nice minerality

Tannins are delicate and silky which gives a very nice character to this wine

