

DOMAINE BERTAGNA

BOURGOGNE

LES CROIX BLANCHES

Chardonnay

■ AOC

Appellation Bourgogne contrôlée

■ TERROIR

Surface: 1ha 81

Located on Nuits Saint Georges township

Clay-limestone soil

■ GRAPE VARIETY

Chardonnay 100%

Density of vines: 10 000 stocks/ha

Pruning style: Guyot

■ VITICULTURAL TECHNIQUES

Organic work of the soil. Green harvesting

Hand picking in cases (20kg). Hand sorting.

■ VINIFICATION

The non-destemmed grapes are pressed, followed by a cold maceration during 48 hours.

Alcoholic fermentation in barrel and stainless steel tank.

■ AGEING

From 10 to 12 months

40 % in oak barrels

60% in stainless steel tank

■ TASTING

Soft and fruity, aromas of fresh and dried fruits, juicy final

Matching food: Fish, like plaice. White meat or poultry, goat cheese

