

DOMAINE BERTAGNA

CHAMBOLLE MUSIGNY

Premier Cru

LES PLANTES

■ AOC

Appellation Chambolle-Musigny Premier Cru contrôlée

■ TERROIR

Surface: 0ha 23

■ 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

Temperature controlled fermentation during 15 to 21 days

■ AGEING

15 to 18 months in French oak barrels

50% new oak

■ TASTING

Notes of small red fruits, well matured

Mouth: complex and dense, leading to a sweet and mineral finish

