

DOMAINE BERTAGNA

CORTON

Grand Cru

LES GRANDES LOLIÈRES

■ AOC

Appellation Corton Grand Cru contrôlée

■ TERROIR

Surface: 0ha 25

Mid-slope, neighboring Vergennes and Rognet

■ 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. Selective sorting at the winery

■ VINIFICATION

Total destemming

Slow and long fermentation

Extraction by pumping over and punching down

Post-fermentation maceration

■ AGEING

16 to 18 months in French oak barrels

100% new oak

■ TASTING

A very complex wine, rich in black fruits aromas, combining strength and elegance

