

# DOMAINE BERTAGNA

## CLOS DE VOUGEOT GRAND CRU



### **AOC**

Appellation Clos de Vougeot Grand Cru contrôlée

### **Terroir**

Superficie : 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 de-budding)

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