

# DOMAINE BERTAGNA

## CHAMBERTIN GRAND CRU



### **AOC**

Appellation Chambertin Grand Cru Contrôlée

### **Terroir**

Surface : 0ha 20

### **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

### **Vinification**

Cold pre-fermentation maceration

Meticulous vinification with temperature control

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

100% new oak

### **Tasting**

Nose : very matured fruits aromas

Mouth : rich and deep, with delicate and racy tannins