

DOMAINE BERTAGNA

CHAMBOLLE MUSIGNY PREMIER CRU LES PLANTES



AOC

Appellation Chambolle-Musigny Premier Cru contrôlée

Terroir

Superficie : 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 de-budding)

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