

DOMAINE BERTAGNA

BOURGOGNE CHARDONNAY



AOC

Appellation Bourgogne contrôlée

Terroir

Surface : 1ha 81

Located on Nuits Saint Georges township

Clay-limestone soil

Grape variety

Chardonnay 100%

Density of vines : 10 000 stocks/ha

Pruning style : Guyot

Viticultural techniques

Organic work of the soil. Green harvesting

Hand picking in cases (20kg). Hand sorting

Vinification

The non-destemmed grapes are pressed, followed by a cold maceration during 48 hours

Alcoholic fermentation in barrel and stainless steel tank

Ageing

From 10 to 12 months

40 % in oak barrels

60% in stainless steel tank

Tasting

Soft and fruity, aromas of fresh and dried fruits, juicy final

Matching food : Fish, like plaice. White meat or poultry, goat cheese