

DOMAINE BERTAGNA

VOUGEOT PREMIER CRU CLOS DE LA PERRIERE MONOPOLE



AOC

Appellation Vougeot Premier Cru contrôlée

Terroir

Surface : 2ha 26, Monopole

Between the Clos de Vougeot Grand Cru and The Musigny. Well drained and stony soil

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

30% to 50% of full grapes

Slow and soft vinification in thermo regulated tank

Using only 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. 50% new oak

Tasting

Elegant and delicate

Nose : black fruits aromas, truffle and spices

Mouth : Intense with grilled almond and underwood hints, with a nice minerality

Tannins are delicate and silky which gives a very nice character to this wine