

DOMAINE BERTAGNA

NUITS SAINT GEORGES PREMIER CRU LES MURGERS



AOC

Nuits-St-Georges Premier Cru Contrôlée

Terroir

Surface : 1ha

Mid slope (on the Nuits-St-Georges side)

Deep soil mixed with stones which guarantee a good drainage

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 if needed)

Hand picking in cases. Hand sorting in the vineyard and selective sorting at the winery

Vinification

30% to 50% of full grapes

Vinified with extreme delicacy in thermo regulated tank for 3 to 4 weeks

Ageing

15 to 18 months in French oak barrels

50% new oak

Tasting

Velvety tannins, delicate, with aromas of small red fruits

A full bodied and appealing wine typical of its "terroir"