

DOMAINE BERTAGNA

CORTON CHARLEMAGNE GRAND CRU



AOC

Appellation Corton-Charlemagne Grand Cru contrôlée

Terroir

Superficie : 0ha 25

Density of vines : 10 000 stocks/ha

Pruning style : Guyot

Viticultural techniques

Organic work of the soil

Green harvest. Hand picking in cases

Vinification

The grapes (with stalks) are pressed slowly and gently

Alcoholic fermentation takes place in the oak barrels

Regular "bâtonnage" (stirring of the lees in a barrel) takes place up until the end of malolactic fermentation

Ageing

15 to 18 months in French oak barrels

30% new oak

Tasting

Concentration and strength with elegant notes of acacia flower and pear, sustained by a well balanced minerality