

# DOMAINE BERTAGNA

## CORTON CHARLEMAGNE GRAND CRU

### 2015

#### BACKGROUND

The historic Domaine Bertagna once belonged to the Cistercian monks, famous for founding the Clos de Vougeot in the 13th century. The estate's cellars and vineyards are located in the heart of the village nearby the Château and its ancient Chapter House. The winery has been owned by the world-renowned Reh family since 1982 and since 1988 has been managed by Eva Reh.

With 18 diverse climats across the region, comprising a total of over 42 acres, five of which are Grand Crus and seven are Premier Crus. Bertagna is among the top ranking Domaines in Burgundy. A desire for perfection and emphasis on quality, coupled with significant investments in technology and vineyard management, result in some of the region's most compelling wines. Domaine Bertagna is perhaps best known for its elegant, silky red wines, but it also produces one of the world's rarest white wines – Vougeot 1er Cru Blanc "Les Cras" from the Côtes de Nuits.

#### APPELLATION

Burgundy (Corton Charlemagne), France

#### VARIETAL COMPOSITION

100% Chardonnay

#### WINEMAKING & VINTAGE NOTES

Corton Charlemagne is one of the best Grands Cru whites of the Côte de Beaune. The plot is planted on a hillside, almost 1000 ft up, on the highest part of the hill of the Corton Grands Crus. Facing due east, it overlooks the village of Ladoix-Serrigny and flourishes on limestone soil with white loam.

The grapes (with stalks) are pressed slowly and gently. Alcoholic fermentation takes place in oak barrels. Regular "bâtonnage" takes place up until the end of malolactic fermentation.

#### AGEING

The wine is aged for 15 to 18 months in French oak barrels (100% new oak).

#### TASTING NOTES

Aromas of nuts and a very mineral nose with a straw/yellow color. On the palate, it is full bodied, with notes of honey sometimes associated with vanilla.

This wine is excellent with cheeses such as Brie and Gouda. Also pairs nicely with chicken, shellfish, salmon and spicy cuisines.



#### WINEMAKER

Eva Reh

#### TECHNICAL DATA

Alcohol  
13.5%

Total Acidity  
3.66 g/L

Residual Sugar  
2.1% g/L

SUGGESTED RETAIL PRICE:  
\$199.99

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DESIRE FOR PERFECTION.  
EMPHASIS ON QUALITY.  
THE REGION'S MOST  
COMPELLING WINES.

