



DOMAINE BERTAGNA

VOUGEOT BLANC 1ER CRU LES CRAS

2016

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 (Vougeot), France

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING & VINTAGE NOTES

The vineyards are rocky limestone soils with some mineral clay located just north of Clos de Vougeot Grand Cru.

2016 was marked by severe frost in April followed by hail storms and mildew, resulting in extremely low yields. Certain parcels (Climats) were reduced to half or no production at all. Fortunately, the whites and reds in all sub-regions are of outstanding quality. This vintage is quoted as "Classic" with whites having vibrant color, mineral tension and ripe acidity and the reds are equally brilliant and perfectly balanced between fruit and tannic structure.

Rigorous pruning in the spring is followed by green harvest at veraison to limit yields. After sorting during picking, the grapes are sorted again at the winery before a whole cluster pneumatic pressing. The lees settle out, and the wine is drained directly into oak barrels (25% new) for alcoholic and malolactic fermentations.

AGEING

The wine is aged for 12 to 15 months in barrel (50% new oak) before bottling.

TASTING NOTES

Golden color with green glints. Aromas of matured fresh fruits (apricot and peach) and honey. Well-balanced, round palate with a nice freshness and a very mineral finish.

This wine is excellent with cheeses such as brie, gruyere, and parmesan. Also pairs nicely with chicken, salmon, lobster, and caramelized onions, and spicy cuisines.

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



WINEMAKER

Eva Reh

TECHNICAL DATA

Alcohol
14%

SUGGESTED RETAIL PRICE:
\$98.99