

DOMAINE BEDTAGNA Bourgogne Hautes Côtes de Nuits LES DAMES HUGUETTES" PINOT NOIR AU DOMAINE BERTAGNA VOUGEOT E 21680 RED BURGUNDY WINE

WINEMAKER

Eva Reh

TECHNICAL DATA

Alcohol 13%

SUGGESTED RETAIL PRICE: \$24.99

DOMAINE BERTAGNA BOURGOGNE HAUTES CÔTES DE NUITS LES DAMES HUGUETTES 2016

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Bourgogne Hautes Côtes de Nuits

"LES DAMES HUGUETTES" PINOT NOIR MIS EN BOUTELLE AU DOMAINE BERTAGNA VOUGEOT E 21640 RED BURGUUNDY WINE IIN & LEIBTIG.

URCOGNE HAUTES CÔTES DE NUITS CONTRÔLÉE

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 1 er Cru Blanc "Les Cras" from the Côtes de Nuits.

APPELLATION

Burgundy (Hautes Côtes de Nuits), France

VARIETAL COMPOSITION 100% Pinot Noir

WINEMAKING & VINTAGE NOTES

Situated within the commune of Nuits-St.-Georges, above Château Grisin and the upper hills beneath Meuilley. The soil is stony with good drainage.

After strict pruning and a mid-season green harvest to control yields, the grapes are hand-picked in small boxes with hand-sorting at the vineyard and the winery to ensure only the finest grapes. Prefermentation cold maceration is followed by alcoholic fermentation at 82°F, with malolactic fermentation in barrels for 21 to 28 days.

AGEING

Aged 50% in three year old French oak barrels and 50% in steel tanks for 10–12 months.

TASTING NOTES

Aromas of cherry, strawberry and a hint of toffee are present on the nose. In the mouth, the wine has a delicate floral and berry palate which is nuanced by supple oak and vanilla characteristics.

This wine is excellent with cheese and charcuterie platters, ham, pork, poultry, and barbecued meats.

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





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