



WINEMAKER

Eva Reh

TECHNICAL DATA

Alcohol
13%

SUGGESTED RETAIL PRICE:
\$203.99

DOMAINE BERTAGNA

CLOS SAINT DENIS GRAND CRU

2014

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 (Clos Saint Denis), France

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING & VINTAGE NOTES

Clos St. Denis located between the Clos de la Roche and Clos des Lambrays in the celebrated village of Morey. The soils are red mineral laced clay with limestone rocks and limestone subsoil which provides excellent 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. Destemming is followed by pre-fermentation cold maceration is followed by alcoholic fermentation at 82°F, with malolactic fermentation in barrels. Only natural yeast from the grapes is used, the wine is manually punched down and left to ferment in tanks for 21 to 28 days.

AGEING

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

TASTING NOTES

This wine has a wide range of aromas including floral, fruity, spicy, and mineral scents. Often the wine begins as cherry or prune on the nose, which is transformed to floral and mineral flavors on the palate.

Goes well with roasted chicken dishes, chicken pot pie, turkey, gravy mashed potatoes, roasted potatoes, grilled asparagus, and mushrooms.

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POINTS

WINE SPECTATOR
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