



# DOMAINE BERTAGNA

## VOUGEOT 1ER CRU CLOS DE LA PERRIÈRE

### MONOPOLE 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% Pinot Noir

#### WINEMAKING & VINTAGE NOTES

Between the Grands Crus Clos de Vougeot and Musigny, the monopole Clos de la Perrière is a vineyard of historic significance. Well drained and stony limestone soils are complemented by rich mineral clay deposits with vines reaching 86 years old.

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.

After strict pruning and a mid-season green harvest to control yields, the grapes are hand-picked with hand-sorting at both the vineyard and the winery to ensure only the finest grapes. A cold maceration is followed by fermentation in tank at 82°F for 21–28 days with manual punch down followed by malolactic fermentation in barrels. Only natural yeast from the grapes is used.

#### AGEING

The wine is aged in French oak barrels (50% new) for 15 to 18 months.

#### TASTING NOTES

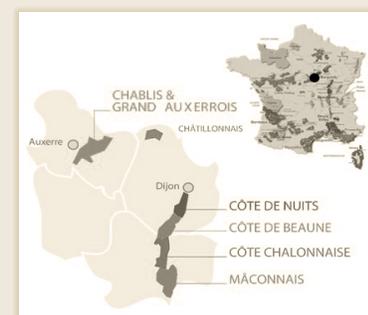
A brilliant wine, with aromas of black fruits, spices and liquorice. On the palate, rich and complex with a silky, elegant and long-lasting finish.

This wine complements salmon, tuna, duck, lamb, leafy greens, roasted vegetables, and semi-soft cheese.

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**93** WINE ENTHUSIAST  
POINTS June 2019



#### WINEMAKER

Eva Reh

#### TECHNICAL DATA

Alcohol  
13.5%

SUGGESTED RETAIL PRICE:  
\$94.99