

DOMAINE BERTAGNA

CHAMBOLLE MUSIGNY 1ER CRU LES PLANTES 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 (Chambolle Musigny), France

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING & VINTAGE NOTES

Rocky and stony soils with good drainage, and a fair amount of mineral dominated clay soils. Les Plantes is located just beneath the quiet village of Chambolle.

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 in small boxes with hand-sorting at the vineyard and the winery to ensure only the finest grapes. 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 (50% new) for 15 to 18 months.

TASTING NOTES

A dense wine with aromas of red fruits (raspberry and wild strawberry). The palate is harmonious and delicate, incorporating refined tannins.

This wine is a wonderful companion for roasted poultry, game dishes, veal, grilled vegetables in sauce, and a variety of cheeses.



WINEMAKER

Eva Reh

TECHNICAL DATA

Alcohol
13.5%

SUGGESTED RETAIL PRICE:
\$102.99

DOMAINE BERTAGNA



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

