



# DOMAINE BERTAGNA

## VOSNE ROMANÉE 1ER CRU LES BEAUX MONTS 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 (Vosne Romanée), France

### VARIETAL COMPOSITION

100% Pinot Noir

### WINEMAKING & VINTAGE NOTES

Grown on a slope rich in stones with excellent drainage, covered with red mineral clay. Les Beaumonts is magnificently situated surrounding the south and west boundaries of the Echezeaux 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.

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, and 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

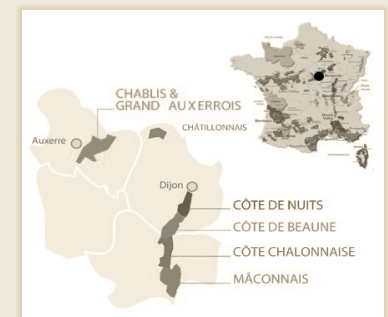
Cherry red color with expressive aromas of red and black fruits. A mature palate that is complex and elegant, with a full-bodied, well-balanced and long-lasting finish.

This wine goes well with beef dishes, pork chops, roasted asparagus, mushrooms, grilled salmon or ahi tuna, and rosemary red potatoes.

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**94** WINE ENTHUSIAST  
POINTS  
June 2019



### WINEMAKER

Eva Reh

### TECHNICAL DATA

Alcohol  
14%

SUGGESTED RETAIL PRICE:  
\$102.99