

DOMAINE BERTAGNA

BOURGOGNE HAUTES CÔTES DE NUITS BLANC 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 climates 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 (Hautes Côtes de Nuits), France

VARIETAL COMPOSITION

100% Chardonnay

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.

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, with malolactic fermentation in barrels and stainless steel tanks.

AGEING

Aged 60% in three year old French oak barrels and 40% in steel tanks for 10–12 months.

TASTING NOTES

A bright, white gold color. Floral aromas of white flowers (hawthorn and honeysuckle). The palate is fresh, with a nice, clean and well-balanced minerality.

This wine is excellent with sushi, Thai food, Chinese food, seafood, and fish with a classic beurre blanc sauce.



WINEMAKER

Eva Reh

TECHNICAL DATA

Alcohol
13%

SUGGESTED RETAIL PRICE:
\$33.99

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

