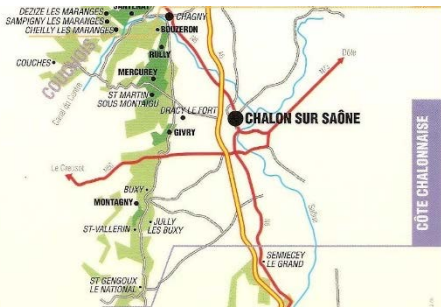




Domaine BERTHENET

Bourgogne Pinot Noir 2020



Winemaker: François BERTHENET

Region: Côte Chalonnaise, Southern Burgundy **Classification:** Bourgogne Rouge

Communes: Buxy and Bissey Sous-Crouchard

Grape Variety: 100% Pinot Noir. This is the only red wine produced by the Berthenet family and the rest of the production is dedicated to Chardonnay.

Age of the vines: 30 years - **Yield:** 60hl/ha

Vineyard: 1,4 hectares. The vines are planted on clay and granite soil. The slope's exposure is South – East. Average vines age: 35 YO.

Viticulture: One row out of two is ploughed in order to favour deep roots. One row out of two is planted with grass in order to avoid erosion.

After the flowering, the leaves are also taken away in order to aerate the grapes and avoid any potential risk of rot.

Vinification: Pre fermentive maceration for 4 days at cool temperature. The must fermented for 12 days.

The cap of grapes is gently punched down ("pigeage") about four times during the vatting time and the must is also poured over the cap ("remontage") twice a day.

Ageing: 15 months, 50% in stainless steel tanks and 50% in oak casks with 15% new oak.

Tasting: Nice ruby colour. The nose shows aromas of fruit, like blackberry and a hint of forest floor. On the palate, the wine is nicely integrated with a touch of earthiness and round tannins. AbV: 13,5%. This wine can gracefully age up to 6 years.

Service:

This wine should be served at a temperature of 17°C (62 F).