

DOMAINE *Bertrand*

MARYSE, JEAN PIERRE ET JULIEN BERTRAND

GRANDS VINS DU BEAUJOLAIS DEPUIS 1956

Beaujolais Blanc Chardonnay



AOP BEAUJOLAIS

LOCATION

2ha10 on the places called "The Ponds" and "Oak" in Charentay

SOILS

Sols profonds d'argile et de limons

AVERAGE AGE OF VINES

20 years

VINES

100 % Chardonnay

DENSITY OF PLANTATION

6 500 ceps per hectare

AVERAGE RETURN

50 hectoliters per hectare

EXPOSURE

South

HARVEST

- Plowed vine, manual harvest with successive sorting in the vineyard and in the vat.
- Direct pressing on pneumatic press, vinification at low temperatures (16 18 C) in stainless steel vats (90%) and in half muid (10%)

BREEDING

In stainless steel vats and half muid for 6 months. Bottling at the estate..

TASTING

- Bright dress, straw yellow with golden shades.
- Pleasant nose with notes of white fruits, yellow flesh fruits with a discreet lemony touch and floral aromas.
- The palate is pleasant with a round attack, supple, which restores the fruity and floral aromas of the nose and a touch of vivacity.
- With the evolution, wine endowed with a good compromise fat / freshness
- The whole is well balanced, with the final note of almond.
- To be enjoyed within 5 years.
- To consume between 8 and 10 C

FOOD WINE AGREEMENT

Dare our white Beaujolais on a parsley cheese or a goat cheese .

AVAILABLE MILESTONE

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La Verpillière - 69220 CHARENTAY - info@domainebertrand.fr
<https://www.domainebertrand.fr>

