

# 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

2018



La Verpillière - 69220 CHARENTAY - [info@domainebertrand.fr](mailto:info@domainebertrand.fr)  
<https://www.domainebertrand.fr>

