

DOMAINE Bertrand

MARYSE, JEAN PIERRE ET JULIEN BERTRAND

GRANDS VINS DU BEAUJOLAIS DEPUIS 1956

Beaujolais– Villages SUPER CANON



AOP BEAUJOLAIS– VILLAGES

LOCATION

1ha 75 on the so-called "Chapoly" and "Oak" in Charentay

SOILS

Deep soils of clay and silt

AVERAGE AGE OF VINES

60 years

VINES

100% Gamay black with white juice

DENSITY OF PLANTATION

8 500 ceps à l'hectare

AVERAGE RETURN

40 hectoliters per hectare

EXPOSURE

South–East

HARVEST

- Plowed vine, manual sale with successive sorting in the vineyard and the cella
- Carbonic maceration (whole bunch), vinification in native yeasts and sulphite free from 7 - 10 days with temperature control (15 ° - 28 ° C)
- Soft pressing on pneumatic press.

BREEDING

In concrete tank for 6 months – Bottling at the estate

TASTING

- Deep red color with crushed strawberry and red fruits
- . Delicious and crunchy wine with a nice presence of tannins in the mouth. A wine of pleasure for every day
- To consume between 13 and 14 ° C
- Guard : 2–4 years

FOOD WINE AGREEMENT

Serve our Beaujolais Villages Chambered as an aperitif until beef Bourguignon.

AVAILABLE MILESTONE

2018

Young and "gourmand", also discover our Beaujolais-Villages version "New" from the 3rd Thursday of November



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

