

# DOMAINE Bertrand

MARYSE, JEAN PIERRE ET JULIEN BERTRAND

GRANDS VINS DU BEAUJOLAIS DEPUIS 1956

## Crémant de Bourgogne Brut



### AOP Crémant of Burgundy

#### LOCATION

50 ares on the locality "Les Etangs" in Charentay

#### SOIL

Deep soils of clay and silt

#### AVERAGE AGE OF VINES

20 years

#### VINES

100 % Chardonnay

#### DENSITE OF PLANTATION

6 500 ceps per hectare

#### AVERAGE RETURN

50 hectoliters per hectare

#### EXPOSURE

South

#### HARVEST AND VINIFICATION

Plowed vine, manual harvest in pallox.

Direct pressing on pneumatic press, vinification at low temperatures (10/18 °C) in stainless steel vats.

Traditional vinification with second fermentation in the bottle.

Foaming and aging for a minimum of 1 year.

#### TASTING

- Bright wine with aromas of citrus and white flowers.
- He is wearing a beautiful white gold dress.
- Its fine and elegant bubbles form a delicate pearl necklace
- To be tasted in 3-5 years
- To consume between 6 and 8 °C

#### ACCORD METS-VIN

From aperitif to dessert, our Crémant accompanies your most refined dishes for special occasions



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