

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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