

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BERTHENET

AOP Bourgogne
White**PRESENTATION**

Anchored in Côte Chalonnaise, the Domaine Berthenet is a major player in the Montagny appellation. It exploits parcels of Chardonnay on clay-limestone soils, producing whites of remarkable finesse and intensity. Vinifications in tanks and barrels are precisely adjusted to preserve the freshness and richness of the aromas. The wines of the domain stand out for their balance between mineral tension and roundness, with notes of white fruits and beautiful persistence in the mouth. An essential for lovers of great white wines of Burgundy.

VARIETAL

Chardonnay 100%

LOCATION

The parcels for this cuvée cover 1.66 hectares.
Age of vines: 25 years old

TERROIR

These vines are planted on clay soils facing west.

IN THE VINEYARD

Most of the plots are planted using grafts from massal selections, cultivated in the estate's own nursery. The ageing of each cuvée is tailored to best reveal the essence of the terroir. Committed to sustainable, environmentally respectful viticulture, the team has made this approach a true philosophy. The vines are cultivated with care and passion to achieve the highest quality fruit.

WINEMAKING

Each parcel is harvested at optimal ripeness to ensure the best possible balance. The grapes are gently pressed using the estate's two pneumatic presses. The must is transferred to settling tanks for 24 to 48 hours at low temperature. Vinification and ageing take place entirely in temperature-controlled stainless steel tanks. Temperature is carefully regulated to preserve freshness and fruit purity. Nitrogen is used before each stage to maintain the wine's natural integrity.

AGEING

100% stainless steel.

SERVING

10 to 12°C

AGEING POTENTIAL

Enjoy all year long

TASTING

Made from Chardonnay, this Bourgogne blanc from Domaine Berthenet impresses with its purity and natural expression. Its pale straw-yellow color shines brightly, while the nose reveals crisp citrus, ripe pear, and white floral aromas, delicately lifted by subtle brioche notes. On the palate, the attack is lively and underpinned by a fine mineral tension. The texture is supple yet balanced by refreshing acidity, leading to a long, mouthwatering finish. Aged without artifice, this "Pur Sans" delivers a sincere, honest, and elegant interpretation of Burgundy Chardonnay, fully reflecting the character of its terroir.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This cuvée pairs beautifully with aperitifs.

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