



# DOMAINE BERTHENET

AOP Montagny  
White  
**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## 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

This cuvée comes from the Les Macles climat within the AOP Montagny appellation, located in the southern Côte Chalonnaise of Burgundy. The vineyards lie on well-exposed south and southeast-facing slopes, benefiting from generous sunlight that promotes full aromatic ripening of the Chardonnay grape.

## TERROIR

The soils of Les Macles are typical of historic Montagny, composed of ancient limestone, marl, and fine clay, sometimes mixed with flint. This geological structure imparts fine mineral tension, aromatic depth, and a well-defined backbone to the wine.

## IN THE VINEYARD

The vines are farmed with care using sustainable practices that respect the plant's natural balance (soil tilling, yield control, constant observation of vine health). These methods preserve freshness and allow the terroir to express itself clearly.

## HARVEST

The grapes are hand-harvested at optimal ripeness, with parcel-by-parcel selection depending on exposure. The fruit is carefully sorted and gently transported to the winery to retain aromatic purity and natural freshness.

## WINEMAKING

After a gentle pressing, fermentation takes place primarily in stainless steel tanks to preserve vibrancy and fruit purity. Depending on the vintage, fermentation may be initiated with indigenous or selected yeasts, with minimal intervention to honor the integrity of the raw material.

## AGEING

The wine is aged for approximately 10 to 12 months, mostly in stainless steel, though some vintages may see a portion aged in French oak barrels (lightly used), adding subtle roundness and aromatic complexity without masking the wine's precision.

## SERVING

Serving temperature: 10-12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Montagny "Les Macles" offers an expressive aromatic profile with notes of white flowers, ripe yellow peach, and citrus zest, underpinned by a delicate saline minerality. The palate is fresh, structured, and well-balanced, with a long, aromatic finish that reflects the energy of the terroir.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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 Montagny pairs beautifully with grilled fish, lemon-butter sole fillet, or shellfish (prawns, langoustines), as well as creamy asparagus risotto. It also works well with refined vegetarian dishes and soft-ripened cheeses.

## PRODUCTION VOLUME

110 000

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