

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE BERTHENET

AOP Montagny Premier Cru  
White

## PRESENTATION

The Berthenet estate is located in Montagny les Buxy, a typically Burgundian village nestled on its amphitheater of vineyards. The Berthenet family has been cultivating vines for about four centuries and vinifies its cuvées from the best hillsides. The estate was created in 1974 with the first plots of vines in the following designations: Montagny, Bourgogne Aligoté, and Bourgogne Côte Chalonnaise. The work is done with a horse. In 1979, the first planting was carried out using the production and selection of our own vine plants. Since then, the majority of plantings have always been carried out with the same rigor and with

## VARIETAL

Chardonnay 100%

## LOCATION

It is the highest plot of the St. Vallerin amphitheater.  
Age of vines: 35 years old

## TERROIR

From a plot planted in 1985, it is exposed to the rising sun and thrives wonderfully on a limestone soil.

## IN THE VINEYARD

The majority of our plots are planted from grafts resulting from mass selection, grown in our own nursery. We tailor the winemaking of each of our vintages to best reveal the quintessence of our terroirs. Committed to sustainable and reasoned viticulture, we have made it a true philosophy. We cultivate our vines with care and passion to achieve excellence in our grapes.

## WINEMAKING

The grapes are harvested at optimal maturity to achieve the best balance and then gently pressed by the estate's two pneumatic presses. The must is placed in a settling tank for a period of 24 to 48 hours at low temperature. The entire batch is vinified and aged in temperature-controlled stainless steel tanks on fine lees. The temperature is carefully controlled to preserve all the freshness and fruitiness.

## AGEING

100% Stainless Steel

## SERVING

10 to 12°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This cuvée perfectly represents the Montagny appellation. Floral on the nose, it will seduce you on the palate with its citrus notes, fruity notes, and delicate minerality.

## FOOD PAIRINGS

She will delightfully accompany your sea or river fish. Let yourself be tempted to pair with goat cheeses.

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

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