



# DOMAINE BERTHENET

AOP Montagny Premier Cru Les Platières  
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

The plot is located on a mid-slope plateau within the Montagny Premier Cru appellation. Age of vines: 35 years old

## TERROIR

From a clay-rich terroir, this east-facing parcel is bordered by a beautiful stone wall.

## IN THE VINEYARD

Most of our parcels are planted using grafts from massal selection, cultivated in our own nursery. We tailor the ageing of each cuvée to best reveal the essence of our terroirs. Committed to sustainable and reasoned viticulture, we have made it a true philosophy. Our vines are grown with care and passion to achieve excellence in our grapes.

## HARVEST

Grapes are harvested at optimal ripeness to ensure perfect balance, then gently pressed using the estate's two pneumatic presses. The must is placed in settling tanks for 24 to 48 hours at low temperature.

## WINEMAKING

After settling, part of the wine is vinified and aged in temperature-controlled stainless steel tanks, preserving freshness and fruit character. The other part is transferred to oak barrels where both alcoholic and malolactic fermentations take place.

## AGEING

Two-thirds in stainless steel tanks, one-third in oak barrels (3 to 5 years old).

## SERVING

Serve between 10 and 12°C.

## AGEING POTENTIAL

5 to 10 years

## TASTING

From an elevated terroir at the heart of the appellation, this Montagny Premier Cru "Les Platières" reveals a personality both pure and assertive. Its bright robe displays pale golden hues. The nose opens precisely with aromas of juicy pear, white flowers and candied citrus, subtly enhanced by hints of flint and a delicate touch of oak. On the palate, the attack is lively and taut, supported by a structured minerality that extends the tasting. The texture is dense and finely chiseled, unfolding elegantly into a saline, citrusy finish with beautiful length. A gastronomic white wine, both structured and refined, that perfectly embodies the nobility of Montagny's Premier Cru terroirs.

**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 cuvée pairs beautifully with aperitifs, Bresse chicken and other white meats.

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