

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BERTHENET

AOP Montagny
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 estate's flagship wine, this cuvée is a blend of various parcels located around the village of Montagny-Les-Buxy.
Age of vines: 25 years old

TERROIR

The vines are planted on clay-limestone soils, with the parcels benefiting from a variety of exposures.

IN THE VINEYARD

Most of the plots are planted using grafts from massal selection, cultivated in the estate's own nursery. Each cuvée is aged with a tailored approach to best express the essence of its terroir. Committed to sustainable and reasoned viticulture, the estate embraces it as a true philosophy. The vines are tended with care and passion to achieve excellence in the grapes.

HARVEST

Parcels are harvested at optimal ripeness to ensure perfect balance. The grapes are gently pressed using the estate's two pneumatic presses. The must is then left to settle in tank for 24 to 48 hours at low temperature.

WINEMAKING

The entire volume is vinified and aged in temperature-controlled stainless steel tanks. Temperature control is optimized to preserve the wine's freshness and fruit character. Press fractions are excluded to ensure a bright, pure wine.

AGEING

100% stainless steel.

SERVING

Serve at 10 to 12°C.

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ10 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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TASTING

This Montagny white from Domaine Berthenet immediately captivates with its clear robe and golden highlights, a promise of a well-crafted and expressive Chardonnay. The nose is vibrant, offering precise aromas of white flowers, ripe citrus and stone fruits, lifted by subtle hints of vanilla and hazelnut a nod to a perfectly judged partial oak ageing. On the palate, the attack is crisp, underpinned by a mineral backbone characteristic of the Côte Chalonnaise's limestone soils. The mouthfeel is generous, balanced by bright acidity, and extends into a lingering finish of buttery, lemony and lightly toasted notes. A wine of character elegant and refined that fully expresses the finesse of the Montagny appellation.

FOOD PAIRINGS

This wine is a perfect match for aperitifs and convivial moments.

PRODUCTION VOLUME

110?000

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