

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE BERTHENET

AOP Montagny Premier Cru  
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**

This is the highest vineyard parcel within the St Vallerin amphitheatre.  
Age of vines: 35 years old

**TERROIR**

Planted in 1985, this east-facing parcel thrives on limestone-rich soils, benefiting from early morning sun.

**IN THE VINEYARD**

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

**HARVEST**

The grapes are harvested at optimal maturity for perfect balance, then gently pressed using the estate's two pneumatic presses.

**WINEMAKING**

The must is left to settle in tank for 24 to 48 hours at low temperature. The entire volume is vinified and aged in temperature-controlled stainless steel tanks on fine lees. Temperature control ensures the preservation of freshness and vibrant fruit character.

**AGEING**

100% stainless steel.

**SERVING**

Serve between 10 and 12°C.

**AGEING POTENTIAL**

5 to 10 years

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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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## TASTING

The Montagny Premier Cru "Saint-Morille" from Domaine Berthenet unveils a Chardonnay of great elegance, shaped by a high-altitude terroir of limestone-rich soils. Its appearance is crystal clear with luminous pale gold reflections. The nose is refined and complex, blending delicate floral notes with white fruit, lemon zest, and fresh hazelnut aromas. A subtle smoky touch though surprising in a stainless-steel aged wine adds further intrigue. On the palate, the attack is clean and linear, driven by a sharp mineral tension. The texture is precise and silky, unfolding into a long, saline, citrus-accented finish. A characterful wine of pure expression, capturing the finesse of Montagny's Premier Crus.

## FOOD PAIRINGS

This wine pairs beautifully with both saltwater and freshwater fish. It's also a delightful match with goat cheeses.

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