



CLIMAT & TERROIR

This climat is named for Monsieur Bertin, who planted this field (or champ) next to another Grand Cru, Clos de Bèze.

Operated vineyard surface:
990 square meters

Appellation: Chambertin Grand cru

Soil: clay-limestone composed of limestone screes on Comblanchien crinoidal limestones

Grape variety: Pinot Noir

Exposure: East

Location: mid-slope

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after destalking the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be punctuated by push-downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (100%), preceded by a soft must pressing

Time of ageing: 12 months in oak barrels then 5 months in a tank

TASTING

Expressive nose of fresh and crisp fruit aromas. The palate reveals a fleshy wine, spicy and generous with an elegant finish.

Food & wine pairings: Roasted or gray meats, furred game, boletus, truffle omelets

Cellaring potential: from 5 to 20 years

