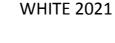
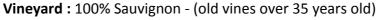
CHÂTEAU HAUT BERTINERIE GRAND VIN





Certification: HVE 3

Average yield: 43 hl/ha.

Vineyard's training: Manual crop thinning in August followed by leaf-stripping.

Harvesting: Manual hand harvest with sorting of healthy berries.

Vinification: Total de-stemming. Pre-fermentation skin contact maceration, pneumatic pressing, racking off heavy sediment, 100 % alcoholic fermentation in new oak barrels with no intervention on temperature.

Ageing: Aged on fine lees in barrels with regular stirrings for 11 months. Fining, filtering, bottling by ourselves.















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