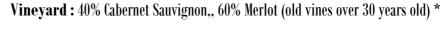
CHÂTEAU HAUT BERTINERIE GRAND VIN

RED 2019

TECHNICAL INFORMATION



Average yield: 40 hl/ha.

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

Certification: HVE 3

Harvesting: Manual harvest

Vinification : Total de-stemming, vinification and maceration between 25 and 40 days, temperature control. Pressing and selection of wines. Malo-lactic fermentation in vat.

Ageing : Exclusively free run wine, 90% of the blend is aged in new barrels for about 12 months + 9 months in vats. Press wines are used for the 2^{nd} and 3^{rd} wine.

Racking every two months. Fining, filtering and bottling by ourselves.





GRAND VIN

MIS EN BOUTEILLE AU CHÂTEAU









Tél: + 33 (0)5.57.68.70.74 - **Fax**: +33 (0)5.57.68.01.03 contact@chateaubertinerie.com

