

DOMAINE CROIX D'ARBUSSIN

PRODUCT SHEET

MÂCON IGÉ "LA BERTHELOTTE"

- *History* -

PLOT OF 87 ARES LOCATED IN THE COMMUNE OF IGÉ.
PLANTED IN THE 1960S AND 1970S.
FIRST VINTAGE IN 2022.

- *Terroir* -

CLAY-LIMESTONE SOIL.
EAST/WEST EXPOSURE

- *Grape varieties* -

100% GAMAY

- *Viticulture* -

GRASS COVER BETWEEN THE VINES IS CONTROLLED.

THE AGRICULTURAL PRACTICES PRESERVE THE NATURAL ECOSYSTEM: HEV LEVEL 3.
THE AVERAGE YIELD IS 60HL PER HECTARE.

- *Annual production* -

APPROXIMATELY 4,000 BOTTLES (75CL)

- *Vinification* -

MECHANICAL HARVESTING.
100% DE-STEMMING.
VATTING TIME OF 5 TO 8 DAYS.

- *Tasting* -

👁️ DEEP PURPLE RED.

THE NOSE IS CHARACTERISED BY INTENSITY, POWER AND COMPLEXITY! THE FIRST NOSE IS HIT BY BLACK FRUITS (BLUEBERRY, BLACKCURRANT, BLACKBERRY) FOLLOWED BY RED FRUITS (STRAWBERRIES, RASPBERRIES, CHERRIES). OVERALL VERY EXPRESSIVE.

👄 WE FIND ALL THE AROMAS PRESENT ON THE NOSE, WITH AN ADDITIONAL TOUCH OF SPICES. BALANCED, SMOOTH, SUPPLE ATTACK AND MELTED TANNINS.
(2022 EXCELLENT SOLAR VINTAGE)

- *Ageing potential* -

1 TO 5 YEARS

- *Serving temperature* -

16 TO 18°C



4095 ROUTE DE MÂCON - 71870 HURIGNY
CONTACT@DOMAINE-CROIXDARBUSSIN.COM - 09 75 45 66 79
WWW.DOMAINE-CROIXDARBUSSIN.COM

 DOMAINE CROIX D'ARBUSSIN  DOMAINE.CROIXDARBUSSIN