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)

Food and Wine Pairings

GAME, GRILLED OR SAUCED RED MEATS, DUCK BREAST, AND STRONG-FLAVORED CHEESES



Vinification -

MECHANICAL HARVESTING. 100% DE-STEMMING. VATTING TIME OF 5 TO 10 DAYS.

- Tasting -

O DEEP PURPLE HUE

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

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