



DOMAINE JEAN-PIERRE
BERTHENET
MONTAGNY-LÈS-BUXY



Although they cultivated vines for almost 400 years, the Berthenets didn't bottle their own wines until quite recently. Commonly throughout Burgundy, earlier generations preferred the security of selling their grapes and finished wines to local coops or powerful négociants. In 1974 Jean-Pierre Berthenet's parents finally founded their estate in Montagny-lès-Buxy, a typical Burgundian village nestled within an amphitheater of vines, with an inaugural vintage of 1979.

Jean-Pierre took up the reins in 1991, converting the property in 2000 to sustainable, environmentally respectful vinegrowing. Berthenet was Montagny's **first sustainable** estate, and by 2001 Jean-Pierre decided the family would produce, bottle and sell wines under its own label — a monumental, risky project to launch in even the most economically certain of times. Jean-Pierre and his son François have risen admirably to the challenges of their vision, designing and building a professionally-equipped cellar in 2002 and even today consistently elevating their commitments to the environment so integral to the quality of their products and thus their very livelihood.

Grapes are pressed to must in a modern pneumatic press and vinified in temp-controlled stainless for quality and freshness. Wines are pumped over, see malo, and are aged 10 months on lees. The Crémant is a fantastic value in Blanc de Blancs, and the Montagny is an especially well-priced 1er Cru Burgundy from a highly conscientious family estate.



AWESOME BUYS IN ESTATE WHITE BURGUNDY!

NV CRÉMANT DE BOURGOGNE BLANC DE BLANCS BRUT

Composed entirely of Chardonnay, Berthenet Crémant Brut is created through Méthode Champenoise. This fresh and lively sparkling offers a mouthful of ripe fruit and a delicate finesse typically associated with considerably higher priced Blanc de Blancs Champagne.

Wonderfully delineated, fruit-driven sparkling Burgundy; more thrilling than most pricier Champagne bottlings; Berthenet Crémant splendidly complements a wide range of appetizers, cheeses, white meats, and flaky fish, and an exciting accoutrement from demure-to-lively conversation.

2016 MONTAGNY Les Montcuchots 1ER CRU

2016 MONTAGNY Vieilles Vignes 1ER CRU

Chardonnay from the oldest plots on the estate. *Gorgeous nose, outstanding fruit, crisp and bright, with good body with a vein of citrus, beautifully precise, thrilling length. This is serious stuff.*

Thank you for your time and for your interest in Connoisseur Wines.