



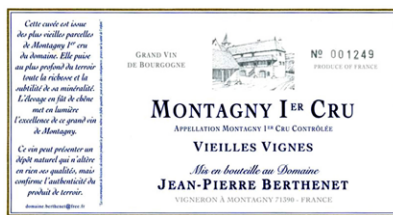
DOMAINE JEAN-PIERRE  
**BERTHENET**  
 MONTAGNY-LÈS-BUXY

Montagny-lès-Buxy is a typical Burgundian village nestled within an amphitheater of vines.

Although they cultivated various vineyard parcels for almost 400 years, the Berthenets didn't bottle their own product until quite recently: as was common throughout Burgundy, earlier generations preferred the security of selling their grapes and finished wines to local cooperatives or more powerful négociants. Jean-Pierre Berthenet's parents founded the family estate in Montagny-lès-Buxy in 1974, with an inaugural bottling vintage of 1979.



Jean-Pierre took up the reins in 1991, converting the estate in 2000 to sustainable, environmentally respectful vinegrowing. In fact, Berthenet was the **first sustainable** estate in Montagny. By 2001, Jean-Pierre had decided the family would produce, bottle and sell wines under their own estate label, quite a monumental and risky project to launch in even the most economically certain of times. The Berthenets have risen admirably to the challenges of their new project, designing and building a professionally-equipped cellar in 2002 and continuing their commitments to the environment so important to the quality of their products and their very livelihood.



Grapes are pressed to must in a modern pneumatic press and vinified in temperature-controlled stainless, assuring quality and freshness. The wines are pumped over, see malo, and are aged 10 months on their 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.

**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*

**MONTAGNY Les Montcuchots 1ER CRU**

**MONTAGNY Vieilles Vignes 1ER CRU**

*Thank you for your time and for your interest in Connoisseur wines.*