# GRAND VIN DE BORDEAUX



# CRU RESERVE du Château BERTINERIE CHATEAU BERTINERIE Benjamin du Château BERTINERIE



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VIGNOBLE

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### A FAMILY-OWNED ESTATE

CHATEAU **BERTINERIE** has remained in the same family for almost two centuries.

The renovation of the estate, first begun when Daniel BANTEGNIES took over in 1961, is today pursued by his two sons, Eric and Frantz, who are both qualified viticulturalists and oenologists.

The renown of this wine estate has been achieved throught a successful blend of innovation, tradition, and experience.

True to this spirit, the estate has been growing "lyre" trained vines since 1987, working closely with the National Agronomic Research Institute, which created and developed this vine-training technique with the aim of producing grapes which are richer in tannins and have greater finesse, the essential characteristics of great red wines.



## THE TERROIR

## **BOTH NATURAL AND SCIENTIFIC METHODS:**

The expression of the quality of a terroir depends on the way it is cultivated, maintained and preserved. This is why at Vignoble **BERTINERIE** the manure is vegetal and the working of the soil is in harmony with the seasons.

## THE CHOICE OF GRAPE VARIETIES:

After having selected the best plots of the estate, according to geology, exposure and so on, the terroir/grape variety balance has always been sought.

The Merlot variety is generally planted on clay and limestone soils, but here the proportion of Cabernet Sauvignon is very high, when compared with the traditional mix of varieties in the Premières Côtes de Blaye, thanks to clay-silicious or gravellous soils.

For the white wines, Sauvignon is the predominant variety on the estate, where it has different expressions. The combination of these differences produces richer and more complex wines according to terroir, after blending





### Charme et saveur...

The typical characteristics of the Premières Côtes de Blaye and the typicity of the Sauvignon Blanc and Merlot varieties are to be found in the Château **BERTINERIE** white and red.

Coming from 15 to 30-year-old vines, these blends are the perfect reflection of the qualities of the "Côtes" wines of the Bordeaux area.

Between "Grand Cru" and more modest appellations, these blends show a particular authenticity.



# The GRAND VIN Of CHATEAU BERTINERIE

## **RED WINE**



**Vineyard :** 30% Cabernet Sauvignon, 10% Cabernet Franc, 60% Merlot (old vines)

Average yield: 42 hl/ha.

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

stripping.

**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 + 8 months in vats. Racking every two months. Fining, filtering and bottling by ourselves.

**Tasting notes:** Intense colour, nose of red berries with hints of coffee and spice (mocha, vanilla, cinnamon and liquorice). Rich, tannic structure and great

aromatic expression on the palate. Fine and elegant with great ageing potential. Powerful, with a superb unctuous finish coming through. A great wine.

### WHITE WINE



Vineyard: 100% Sauvignon - (old vines)

Average yield: 41 hl/ha.

Vineyard's training: Manual crop thinning in August followed by leaf-

stripping.

**Harvesting:** Manual harvest with sorting of healthy berries.

**Vinification:** Total de-stemming. Pre-fermentation skin contact maceration, pneumatic pressing, racking off heavy sediment, 100 % alcoholic fermentation in new oak barrels with no intervention for temperature.

**Ageing:** Aged on fine lees with regular stirrings for 11 months. Fining, filtering, bottling by ourselves.

**Tasting notes:** A wine full of elegance, complexity and subtlety with fruit and citrus aromas, worthy of comparaison with the best French white wines. The vinification in barrel has brought out the noblest qualities in the grapes. It is a great white wine which can be laid down for years.

# CHATEAU BERTINERIE

Just right at the top!

# **MERLOT - CABERNET**



**Vineyard:** 60% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc.

Average yield: 49 hl/ha.

Vineyard's training: Manual crop thinning in August followed by leaf-

stripping.

**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 :** 80% of blend aged in one year old barrels for about 12 months, +6 months in vats. Racking every two months. Fining, filtering and bottling by ourselves.

**Tasting notes:** Attractive, bright colour, ripe fruit nose with spicy, mineral hints. Soft, well integrated tannins on the palate with pleasant aromas of red berries supported by good body, which will enable it to be laid down for over 10 years.

# SAUVIGNON BLANC



Vineyard: 100% Sauvignon Average yield: 50 hl/ha

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

**Harvesting:** Manual harvest with sorting of healthy berries.

**Vinification:** Total de-stemming. Pre-fermentation skin contact maceration, pneumatic pressing, racking off heavy sediment, vinification in vat at 20 degrees C.

**Ageing:** Ageing on fine lees in vat for about 6 months. Fining, filtering and bottling by ourselves.

**Tasting notes:** A clean, fresh nose with white fruit aromas, blackcurrant with hints of fresh mint leaves. On the palate, fruity with hint of white flowers, ripe Sauvignon flavour, tropical fruit. Good length and complexity. An aromatic white wine with a great length of finish.



Light, tender and fruity wines...





Vineyard: 60% Merlot - 10% Cabernet Sauvignon - 30% Cabernet

Franc.

**Average yield :** 50 hl/ha.

Vineyard's training: Manual crop thinning in August followed by leaf-

stripping.

**Harvesting:** Manual harvest.

**Vinification:** Total de-stemming, vinification and maceration between 15 and 20 days. Temperature control, running off the skins, pressing and selection of wines. Malolactic fermentation in vat.

**Ageing :**Ageing and racking in vat, fining, filtering and bottling by ourselves.

## **Tasting notes:**

Purple colour, red berry nose, smooth attack on the palate, round, well-integrated tannins, good structure with a fruity and spicy finish.





Vineyard: 100% Sauvignon Average yield: 55 hl/ha

Vineyard's training: Manual crop thinning in August followed by leaf-

stripping.

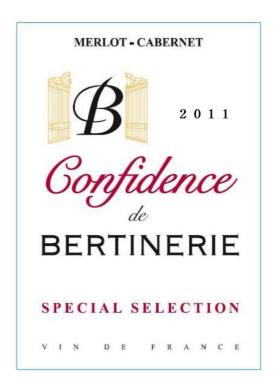
**Harvesting:** Manual harvest with sorting of healthy berries. **Vinification:** Total de-stemming. Pre-fermentation skin contact maceration, pneumatic pressing, racking off the heavy sediment, vinification in vat at 20 degrees C.

**Ageing:** Ageing on fine lees in vat for about 3 months. Fining, filtering, bottling by ourselves.

# **Tasting Notes:**

Fine, complex lemony nose. Fruity, supple, aromatic and rich with very good length.

# Le « VIN DE FRANCE » by BERTINERIE



**Vineyard :** 40 % Merlot – 30 % Cab. Franc - 30 % Cabernet Sauvignon.

**Average yield:** 60 hl/ha.

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

**Harvesting:** Manual harvest.

**Vinification:** Total de-stemming, vinification and maceration between 15 and 20 days at a low temperature controlled to keep the fruitiness. Running off the skins, pressing and selection of wines. Malolactic fermentation in vat.

**Ageing**: Ageing and racking in vat during 11 months, fining, filtering and bottling by ourselves.

## **Tasting notes:**

Purple colour, fresh red fruits nose, fruity aromas on the palate, supple and smooth, medium bodied which make it easy and enjoyable to drink.



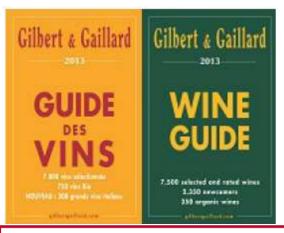


# CRU RESERVE de Château Bertinerie 2009 Bordeaux-style Whited Blend (Blaye Côtes de Bordeaux)

# Wine Enthusiast Rating: 88

A smooth, wood-aged wine that has a rich texture, layers of toast and nutmeg from the wood and peach fruits. The wood needs time to integrate, but already shows that this is going to be a rich wine.

R.V. (2/1/2012) — 88





Château Bertinerie 2008 Cru Réserve (Côtes de Bordeaux); \$NA. Still very herbaceous, this Sauvignon Blanc-dominated wine is ripe, full of melon and peach flavors, with an attractive zesty character. There's enough structure for 2–3 years' aging. Imported by Pierre Courdurie Selections. —R.V.

Note: 87/100 - Château Bertinerie - Cru Réserve - 2009

Vin rouge - Blaye Côtes de Bordeaux A.O.C.

Robe grenat. Nez classique aux arômes de fruits rouges et noirs mûrs s'ouvrant à l'aération sur des notes de réglisse, d'amande grillée. La bouche séduit par son ampleur, sa matière étoffée, fine, enveloppée de puissance. Un rouge équilibré et expressif.

Note: 86/ 100 - Château Bertinerie - Cru Réserve - 2010

Vin blanc sec - Blaye Côtes de Bordeaux A.O.C.

Robe claire, brillante. Nez expressif mêlant notes végétales, vanillées et fruitées. Attaque ronde, bouche assez ample, concentrée, aromatique, offrant un fruit mûr et un boisé bien dosé, finale fraîche et nerveuse. Vin réussi.



# Château Bertinerie 2010 Merlot/Cabernet Bordeaux-style Red Blend (Blaye Côtes de Bordeaux)

# Wine Enthusiast Rating: 89

Big, structured tannins lie over the ripe fruit. The wine has a dense character, the young tannins dominant. Given a year, the fine fruit will come through to give a sweeter blackberry character. R.V. (2/1/2012) - 89



## **CHATEAU BERTINERIE ROUGE 2009**



Blaye Côtes de Bordeaux 2009 Vin rouge. Production: 120000 Bouteilles/an.

15/20

Très 2009 dans sa texture mûre, savoureuse et charnue, le vin est maintenu par des tanins doux et fins. Bien équilibré et doté d'une belle fraîcheur en finale, ce cru se montre déjà agréable.

Eric et Frantz Bantegnies 

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# LE GUIDE HACHETTE DES VINS

# Château Bertinerie 2008 Cru Réserve Bordeaux-style Red Blend (Blaye Côtes de Bordeaux)

Wine Enthusiast Rating: 90

Price: \$24/750 ml

Designation: Cru Réserve

Varietal: Bordeaux-style Red Blend

Appellation: Blaye Côtes de Bordeaux, Bordeaux, France

Producer Château Bertinerie

Alcohol: 13.0% Bottle Size: 750 ml Category: Red

Importer: Pierre Courdurie Selections/Wine Partners

Published in Magazine: 2/1/2012 Published to Web: 2/1/2012

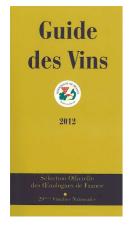
# 2012

CH. BERTINERIE 2009 ★

100 000 Voilà cinquante ans que Daniel Bantegnies a repris Bertinerie. La réputation de ce château est le fruit d'une synthèse magistrale entre l'innovation, la tradition et l'expérience. Les 60 ha du vignoble ont la particularité d'être conduits en lyre. Selon ses promoteurs, cette pratique, en doublant la surface foliaire exposée au soleil, facilite la maturation des raisins et favorise une qualité régulière, notamment dans les millésimes difficiles. Toujours est-il que le cru est un vieil habitué du Guide et que ce 2009 reçoit une étoile, comme le 2008. La robe profonde tire sur le violet. Le nez très boisé, sur des notes toastées et fumées, laisse poindre des senteurs de fruits rouges bien mûrs. Ample, suave, la bouche est construite sur des tanins carrés qui commencent à se fondre. Un vin séduisant et prometteur qui gagnera en expression et en rondeur au cours des quatre prochaines années. À attendre.

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# CHATEAU BERTINERIE RED 2009 PRIX DES VINALIES









Prix des Vinalies

La parure rouge pourpre de ce 2009 est soutenue. Le nez présente un bon équilibre entre le fruit et le bois autour des notes de vanille, de caramel et de pruneau. En bouche, l'attaque est ronde sur les fruits mûrs et des arômes de torréfaction.

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CRU RESERVE de Château Bertinerie 2010 Bordeaux-style Red Blend (Blaye Côtes de Bordeaux)

# Wine Enthusiast Rating: 89

Price: \$19/750 ml

Varietal: Bordeaux-style Red Blend

Appellation: Blaye Côtes de Bordeaux, France

Producer: Château Bertinerie

Alcohol: 13.0% Bottle Size: 750 ml

Category: Red

Published in Magazine: 2/1/2012

Published to Web: 2/1/2012





This is to certify that

Château Bertinerie, Cru Reserve, Côtes de Bordeaux 2009

has been judged by Asia's best wine professionals and has been awarded a Bronze medal.



O-CHAIR

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## **RECENT PRESS REVIEW**

**CRU RESERVE BLANC:** 

2007: 89 pts WINE ENTHOUSIAST
2008: 88 pts WINE ENTHOUSIAST
2009: 88 pts WINE ENTHOUSIAST
2010: 86 pts GILBERT & GAILLARD

: 87 pts TASTED

2011: SILVER MEADL WORLD'S Sauvignon blanc competition

**CRU RESERVE ROUGE:** 

2006: 90 pts WINE ENTHOUSIAST
 2008: 90 pts WINE ENTHOUSIAST
 2009: 87 pts GILBERT & GAILLARD

Bronze Medal DECANTER ASIA WINE AWARD

**2010**: 89 pts WINE ENTHOUSIAST

CH. BERTINERIE BLANC

**2008**: 85 pts WINE ENTHOUSIAST

SELECTED BY PAR OPEN SKIES 1st CLASS NY/PARIS

**2009**: 16/20 DECANTER

15/20 GUIDE BETTANE & DESSEAUVE SELECTED "LE DEVOIR" CANADA

SELECTED BY "JACQUES BENOIT" CANADA

SELECTED BY GUIDE HACHETTE

**2010**: GOLD MEDAL WORLD'S sauvignon blanc competition

**CH. BERTINERIE ROUGE:** 

**2006**: SELECTED BY GUIDE HACHETTE

SELECTED BY « FIDELES DE BACCHUS / CANADA » ELECTED "BORDEAUX ESTATE OF THE YEAR"

BY FRENCH SOMMELIER ASSOCIATION

**2007**: 15/20 GUIDE DES AMATEURS DE GRANDS VINS

SELECTED BY CLIVE COATES as

"BLAYE LEADING ESTATE"

**2008**: 87 Pts WINE SPECTATOR

**2009**: PRIX DES VINALIES

15/20 BY GUIDE DES MEILLEURS VINS 2012

Selected by GUIDE HACHETTE 2012

**2010**: 89 pts WINE ENTHOUSIAST