In the Bersan family since the XVth century, 1453 to be more precise, the Domaine is now run by father and son Jean-François and Pierre-Louis Bersan who continue the tradition of authenticity by respecting the many terroirs of the region.

They both recognize the importance of modern technology to help achieve the best potential from their 20 hectares of vines.

The whole crop is vinified in modern cellars where hygiene and dedication to producing good wines are paramount.

The Bersan use stainless steel for the vinifications and oak barrels to age the cuvees with the best potential.

Once bottled, the wines are left to mature in the XI and XII century vaulted cellars in the center of the village.
This underground labyrinth is also a great tourist attraction for the village and surrounding area.

All the grape varieties Burgundy is renowned for are grown around Saint-Bris-Le-Vineux and Jean-François and Pierre-Louis work 13 hectares of white varieties and 7 of red ones.

Although 50% of their annual production of 120,000 bottles is sold abroad, Jean-François and Pierre-Louis remain very attentive to their numerous visitors to the cellars, who prefer a more convivial and personalised insight into the domaine and its products.

SCEA Domaine JF et PL BERSAN - 5, rue du docteur Tardieux 89530 Saint Bris le Vineux
Tél: +33 (0)3 86 53 07 22 - Fax : +33 (0)3 86 48 97 28 - Email : domainejfetplbersan@orange.fr
www.domainebersan.com