

Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

CHASSAGNE-MONTRACHET 1^{ER} CRU

Abbaye de Morgeot

2016



Domaine Berthelemot is a family business based in Meursault and cultivating 15 hectares in the Côte de Beaune area (Meursault, Puligny-Montrachet, Pommard, Beaune....). Our pledge is to produce wines revealing the true quality characteristics of the land and take care to protect the environment. Our wines are certified "organic" from vintage 2021.

The vine -

Plot /climat Abbaye de Morgeot (total surface area 3ha98a)

History Around 1150, cistercian monks from the abbey of Maizières built the Morgeot abbey in the hamlet of Chassagne.

Soil Limestone marl, red- tinted with ferrous oxides on a layer of bathonian limestone pebbles.

Our plot(s) 53a 16ca planted in 1970 and 2006.

The wine -

100% Chardonnay from handpicked grapes; vinified and raised in oak casks.

Taste Wines from this sector have a variety of aromas ranging from fresh fruit, white flowers and honey; in the mouth, they are opulent and well balanced, rich and mineral making them suitable for laying down .

Serving temperature 12/14°C. It is recommended to decant recent vintages so as to enhance the aroma.

The vintage -

All's well that ends well... more or less. After an unusual winter- the hottest since 1900 for the period December/february- the early budding stage took place mid-april. « Black frost » on the night 26/27th of april damaged many young buds; our Beaune Longbois is particularly hurt. Wet spring conditions were followed by return of sunny conditions mid-june during flower. The maturing process was irregular because of extreme weather conditions. The grape harvest started on 23 September with Pinot noir. Pure and vivacious in the mouth, citrus notes. Getting round and elegant after raising in cask.