



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

MEURSAULT

2017



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 Les Vireuils and Les Narvaux

History The plots are situated at the top of the slopes and mostly first cultivated between the 2 world wars; "Les Vireuils" refers to a path around the hills and "Les Narvaux" a narrow valley at the top of the slopes.

Soil Marls and pebbles on hard, limestone rock.

Our plot(s) 14a 22ca and 34a34ca planted in 1962, 1999, and 2003 at an altitude of 320 and 340m.

The wine

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

Taste As the grapes mature a little late in this location, they are generally picked at the end of the harvesting period; when young, the wine is first dry and long in the mouth and then gains in elegance with age. The nose is complex with citrus fruit and mineral aromas.

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

The vintage

After a very cold winter the vegetation growth started quickly as from end of march. The 28th-29th frost had luckily not too much effect on our vines. They started to bloom beginning of june. Alternating cool and very hot spells in july and august made it difficult to decide the right time for harvest. Finally we started on the 4th of September. Gold in colour the grapes were in perfect conditions ; the wines have a strong aroma and in the mouth, are well balanced, full and rich intasted.