



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

MEURSAULT

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 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

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.