



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

MONTHELIE

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 Pierrefittes and Jouères.

History Pierrefittes : It is believed that on this land there may have stood a dolmen or "Pierre fichée" (an upright stone). Jouères : The name originates from the old French word "jouelles" meaning the crossbars placed between the stakes and used for tying the vine.

Soil Pierrefittes : light coloured stone, reverberating sunlight, with an underlayer of clay. Jouères : shallow clay and limestone on a hard substratum

Our plot(s) 81a 19ca and 28a 55ca planted in 1962, 1969, 1984 and 1986.

The wine

100% Pinot Noir from handpicked grapes; raised in oak casks.

Taste The wines originating from both sectors are blended together at the end of the maturing stage in casks giving a harmonious combination, slightly dominated by the denser tones of the Pierrefittes wine.

Serving temperature 15/16°C. It is recommended to decante 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. Little sorting was necessary because of the quality of the grapes. After fermentation, the wines had a deep shiny shade and very fine red fruit aromas slightly jammy. In mouth the wine is dense , rich and elegant.