



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

MONTHELIE

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 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

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 contidions mid-june during flower . The maturing process was irregular because of extreme weather conditions. The grape harvest started on 23 September with Pinot noir. The sanitary condition of the grapes was good ; fresh red fruit aromas, well balanced in the mouth, delicate and brisk with good tannin potential.