



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

SANTENAY 1^{ER} CRU

La Maladière

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 La Maladière (total surface area 13ha 58a)

History « Maladière » is derived from « maladreries », a hospice for sick people in medieval times, of which there were ruins in the vicinity.

Soil Split limestone pebbles covered with marls.

Our plot(s) 45ca 10a planted between 1978 and 2004 and situated at an altitude between 240 and 280m.

The wine

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

Taste Rich red in colour, the wine has red fruit aromas; in the mouth it is supple but well structured with fine tannins and a persistent finish.

Serving temperature 15/16°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. The sanitary condition of the grapes was good; fresh red fruit aromas, well balanced in the mouth, delicate and brisk with good tannin potential.