

Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

CHAMBOLLE-MUSIGNY

2019



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 Chardannes, Les Combottes, Les Bas Doix

History Les Chardannes comes from thistles which must have been prolific at some time; Combottes - from "petite combe" - signifies a small valley; Doix originates from old French for a little watercourse thus keeping this plot well drained.

Soil The Chardannes soil cover is clay and fairly deep; for the Bas Doix the soil cover is shallow and stony.

Our plot(s) 8a51ca, 2a47ca and 4a70ca planted in 1967, 1992 and 1996.

The wine —

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

Taste A crisp fruit aroma is first detected on the nose together with some fine, wild fruit notes; the fullness in the mouth, some delicate toasted flavours and good persistence reveal bring out all the elegance of this appellation.

Serving temperature 15/16°C. It is recommended to decante recent vintages so as to enhance the aroma.

The vintage —

March was sunny and budburst happened too early. 5th of April frost made big damages in Puligny. Flowering occurred lately, with wind and rain, many flower aborted, confirming a low yield vintage. Fortunately, summer was hot and dry, enhancing maturation and sugar concentration by the end of summer. Harvest started 13th of September. White wines are generous and fruit driven, but high acidity gives a good concentration and length. Red wines benefited from the hot summer with a complex bouquet and round tanins.