



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

CORTON
Grand Cru

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 of the vine and its environment. Our wines are certified organic from the 2021 vintage.

The vine

Plot / climat "En Charlemagne" but the red wines from this location are simply named "Corton Grand Cru".

History It is said that the emperor Charlemagne in 775 A.D. donated a vast vineyard located on the Corton hill to the holy order of the Saulieu collegiate.

Soil This grand cru is planted on land consisting in a limestone bedrock and a soil mixture of "chaillots" (a flint, silica and limestone deposit) and fine clay.

Our plot(s) 17 ares at an altitude of 280 meters, planted in 1963.

Age of vines

Planting date 1963

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Surface 17.30a

The wine

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

Taste Bright ruby-red in colour, it has a range of complex aromas of red fruit and fresh spices ; in the mouth it combines a rich, tannic structure with harmony and elegance together with good length.

Serving temperature 15/16°C. Recent vintages may be decanted 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.