

GRANDS VINS DE BOURGOGNE

CORTON-CHARLEMAGNE Grand Cru

2019



Domaine Berthelemot is a family business based in Meursault and cultivating 15 hectares in the Côte de Beaune area. 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 Charlemagne (covers 3 villages: Aloxe-Corton, Ladoix-Serrigny and Pernand-Vergelesses)

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 The bedrock of this grand cru is limestone and the topsoil consists in fine clay mixed with "chaillots", the name given for flint and silica-limestone deposits.

Our plot(s) Several plots, in all 91 ares, situated halfway up the Corton hill in the Pernand-Vergelesses commune, facing south west at an altitude of between 280 and 380 meters and planted in 1940, 1960,1965, 1955, 1994, 2007 and 2015.



The wine _____

100% Chardonnay from handpicked grapes, produced in oak casks.

Taste Rich in colour with a greenish golden hue; impressive, complex aromas of white and citrus fruit with a slight spicy touch. Firstly mineral, in the mouth it has strength, round and silky with good persistence.

Serving temperature 12/14°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.