



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

PULIGNY-MONTRACHET

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 Rechaux and Les Meix

History The word « Rechaux » comes from a source of heat or simply warmth . "Le meix" is a word formerly used to describe a small plot of land just enough to feed a family.

Soil In the Rechaux it is deep clay and alluvium and in Les Meix, clay and limestone.

Our plot(s) 12a82ca and 28a09ca planted in 1961 and 1965 respectively.

The wine

100% Chardonnay, handpicked grapes, raised in oak casks.

Taste On the nose it has a subtle fragrance of citrus and ripe fruit and in the mouth it has the mineral sensation, richness and good finish corresponding truly to the personality of the Puligny climat.

Serving temperature 12/14°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.