

GRANDS VINS DE BOURGOGNE

BEAUNE 1^{ER} CRU
Clos des Mouches

2020



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 Clos des Mouches (total surface area 25ha 18a).

History In medieval French, « les mouches » meant bees. The south east facing slope takes a lot of sun that attracts flowers and bees.

Soil Clay and limestone, stony and well drained.

Our plot(s) 34a planted in 1986 at the altitude of 250/270m.

Age of vines
Planting date 1986
Surface 34a

The wine -

100% Chardonnay from handpicked grapes; vinified and raised in oak casks.

Taste The aroma is very delicate combining citrus and other fresh fruit; it is both mineral and richly rounded on the palate with a long aftertaste. The fineness of the fragrance is unveiled when aging with some elegant tertiary aromas combining with the fruit.

Serving temperature 12/14°C. It is recommended to decant recent vintages so as to enhance the aroma.

The vintage -

The mild Winter meant that vegetation growth started early; we began debudding mid-April and with fine sunny weather the vine developed and flourished gradually in good conditions. The Summer was very dry which accelerated the maturing process with a lower yield but a high aromatic concentration for the Pinot Noir grape; for the Chardonnay however, the conditions were satisfactory for both growth and maturity. The grape harvest commenced on 20 August. The white wines follow the true burgundy tradition with good intensity and citrus notes, fresh and mineral in the mouth