

CORTON
Grand Cru

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 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

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 —

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 red wines are deep, bright in colour, they reflect red fruit together with full and elegant tannins.