



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

PULIGNY-MONTRACHET

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

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**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

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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

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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