

GRANDS VINS DE BOURGOGNE

MONTHELIE Pierrefittes

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 Pierrefittes

History The name Pierrefittes originates from "pierre fichée" - an upright stone - probably a neolithic dolmen which may have been close by.

Soil The top soil consists in light coloured stony earth, reflecting the heat, and on a mainly clay subsoil; facing south, there are slopes of 7 to 15% at altitudes of 260 to 330 metres.

Our plot(s) 81 a 19 ca planted in 1962, 1984 and 1986. facing south at altitudes from 260 to 330m.

The wine —

100% Pinot Noir from handpicked grapes; raised in oak casks.

Taste The aromas of red fruit with a touch of candied fruit express all the warmth of this climat (or plot); the wine from this plot owes its dark colour and silky, concentrated tannins, to the grapes which mature compact but with a low yield.

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.