



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

BOURGOGNE

Les Parties

2021



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 Parties

Soil The covering soil layer is deep with clay and stone.

Our plot(s) 38 ares planted in 2008, situated at the foot of the Puligny-Montrachet commune

The wine

100% Chardonnay, handpicked grapes, vinified and produced, half and half in oak casks and stainless steel vats.

Taste Light gold in colour with a green hue; aromas of fresh fruit, including some citrus and slightly woody; in the mouth it is well balanced, fresh with good length.

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

The vintage

Year 2021 : down in history for frost. The frost which hit the French winelands was the worst ever experienced. Our domain was seriously struck with a yield equivalent to a third of a normal grape harvest. The frost early in April, slowed down the growth rate of the vine which took time to recover in addition to which the season was marked by frequent periods of rain, beneficial for the life of the vine but complicating the control of mildew and oidium. It was not an easy season to manage right up to harvest time as from 18 September when again spells of rain did not facilitate matters; nevertheless, healthy grapes were selected after careful sorting on picking and before processing such that on monitoring the maturity of the wine, its equilibrium is surprisingly satisfactory. The white wines are crisp and mineral with many citrus aromas, long and full in the mouth to different degrees depending on the vineyard.