

GRANDS VINS DE BOURGOGNE

## PULIGNY-MONTRACHET

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 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

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 -

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 sortation 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.