

VOLNAY

Le Village

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 The Village

History This plot is in fact inside a « clos » (or vineyard surrounded by stone walls) and overlooks the village with a wide view of the village and the valley.

Soil Clay and alluvium.

Our plot(s) 51a33ca planted in 2014 on a slope of 10% facing east-south-east.

The wine —

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

Taste The bouquet of violets and black fruit is elegant and this is observed in the mouth, giving depth and a silky texture to the wine with a fine persistence.

Serving temperature 15/16°C. Recent vintages may be decanted 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 red wines are bright , ruby coloured, supple and delicate in the mouth with a touch of small , red fruit on the nose.