



# Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

## CORTON-CHARLEMAGNE

Grand Cru

2021



Domaine Berthelemot is a family business based in Meursault and cultivating 15 hectares in the Côte de Beaune area. Our pledge is to produce wines revealing the true quality characteristics of the land and take care of the vine and its environment. Our wines are certified organic from the 2021 vintage.

### The vine

**Plot /climat** Charlemagne (covers 3 villages: Aloxe-Corton, Ladoix-Serrigny and Pernand-Vergelesses)

**History** It is said that the emperor Charlemagne in 775 A.D. donated a vast vineyard located on the Corton hill to the holy order of the Saulieu collegiate.

**Soil** The bedrock of this grand cru is limestone and the topsoil consists in fine clay mixed with "chaillots", the name given for flint and silica-limestone deposits.

**Our plot(s)** Several plots, in all 91 ares, situated halfway up the Corton hill in the Pernand-Vergelesses commune, facing south west at an altitude of between 280 and 380 meters and planted in 1940, 1960, 1965, 1955, 1994, 2007 and 2015.

#### Age of vines

Planting date	1940	1960	1965	1971	1988	1994	2007
Surface	13a	11.16a	25.57a	3.44a	10a	1.84a	15.24a

### The wine

100% Chardonnay from handpicked grapes, produced in oak casks.

**Taste** Rich in colour with a greenish golden hue; impressive, complex aromas of white and citrus fruit with a slight spicy touch. Firstly mineral, in the mouth it has strength, round and silky with good persistence.

**Serving temperature** 12/14°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 white wines are crisp and mineral with many citrus aromas, long and full in the mouth to different degrees depending on the vineyard.