



# Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

## PERNAND-VERGELESSES The vine

### 2021



Domaine Berthelemot is a family business based in Meursault and cultivating 15 hectares in the Côte de eaune area (Meursault, Puligny-Montrachet, Pommard, Beaune....). 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 (except for the wines of Pernand and Corton, which will be certified from the 2022 vintage).

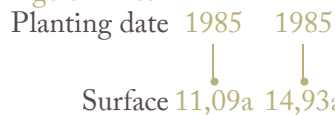
**Plot /climat** This site is named "Sous le bois de Noël et Belles Filles".

**History** This name is almost an ode to the legendary beauty of the nuns who used to stroll in these fields from their convent in Changey, above Pernand.

**Soil** On a gradient of 8 / 10% of limestone rock and shallow, red-ochre topsoil of alluvium and ferruginous clay.

**Our plot(s)** 26 ares at an altitude of 280 / 300 meters, planted in 1985 on a slope facing due east, exposed to the morning sunlight.

**Age of vines**



## The wine

100% Chardonnay from handpicked grapes; vinified and raised in oak casks.

**Taste** Gold in colour with a greenish hue: on the nose it gives both floral and mineral notes and in the mouth, it is fresh and vivacious with a fine saline finish, typical of many wines from the Pernand fields.

**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.