



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

BEAUNE 1^{ER} CRU

Clos des Mouches

2022



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 Clos des Mouches (total surface area 25ha 18a).

History In medieval French, « les mouches » meant bees. The south east facing slope takes a lot of sun that attracts flowers and bees.

Soil Clay and limestone, stony and well drained.

Our plot(s) 34a planted in 1986 at the altitude of 250/270m.

Age of vines

Planting date 1986

Surface 34a

The wine

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

Taste The aroma is very delicate combining citrus and other fresh fruit; it is both mineral and richly rounded on the palate with a long aftertaste. The fineness of the fragrance is unveiled when aging with some elegant tertiary aromas combining with the fruit.

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

The vintage

2022: a year of relief for winemakers. The first buds came out earlier in March due to the mild weather, and thankfully the spring frost from April 9 and 10 did not cause any damage to the buds. Spring was hot and dry, making 2022 wines what we would call a premature vintage. By the end of June, the lack of rain started to be a concern. This was shortly followed by heavy rain showers, which despite some localised hail, generated just about enough water for the rest of the summer. The heatwave put the vines under strain but the drought was less damaging than in 2020, which allowed us to harvest grapes in perfect condition. Sunshine comes through this 2022 vintage, with expressive fruit flavours on the whites. We harvested the Chardonnay grapes early, from August 27, in order to preserve the freshness of the fruit. During tasting, the 2022 white vintage is prominent with elegance and delicate flavours in the mouth.