



# Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

## CORTON-CHARLEMAGNE

Grand Cru

2022



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

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.