



# Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

MEURSAULT

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** Les Vireuils and Les Narvaux

**History** The plots are situated at the top of the slopes and mostly first cultivated between the 2 world wars; "Les Vireuils" refers to a path around the hills and "Les Narvaux" a narrow valley at the top of the slopes.

**Soil** Marls and pebbles on hard, limestone rock.

**Our plot(s)** 14a 22ca and 34a34ca planted in 1962, 1999, and 2003 at an altitude of 320 and 340m.

## The wine

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

**Taste** As the grapes mature a little late in this location, they are generally picked at the end of the harvesting period; when young, the wine is first dry and long in the mouth and then gains in elegance with age. The nose is complex with citrus fruit and mineral aromas.

**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.