

VOSNE-ROMANÉE

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 Champs Goudins and Le Pré de la Folie

History In old French vernacular, goudin or gaudin meant woods and these woods may have consisted in leafy species of trees such as referred to in Le Pré de la Folie because the word "fou" for a long time was the name for the beech-tree.

Soil The land at the foot of the slope consists in a deep layer of clay and alluvium on a limestone sub-stratum.

Our plot(s) 18a47ca and 5a82ca planted in 1962 and 1973 respectively.

The wine —

100% Pinot Noir from handpicked grapes and raised in oak casks.

Taste On the nose there is a delicate, fruity aroma of small red berries and morello cherries; it is elegant and refined in the mouth with a smooth and prolonged finish.

Serving temperature 15/16°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 also comes through the 2022 red vintage, with more delicate flavours than the 2020 Pinot noirs. The wines were made with little wilting on the grapes and an optimal phenolic maturation process. The phenolic composites and aromas are subtle and delicate, nurturing elegant red wines.