



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

PERNAND-VERGELESSES
1^{ER} CRU

Sous Frétille

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 Sous Frétille

History Derived from old French "freste" for the summit or crest of a hill, Sous Frétille is situated at the foot of the mount Frétille the top of which is at 385 meters; on account of the high quality of this land, the appellation was classified in 2001 as premier cru.

Soil At the top of the steep slope for which the gradient is 10 / 15%, the earth is thin and consists mainly of limestone and marl.

Our plot(s) 66 ares in size, at an altitude of between 310 and 350 meters and planted in 1986, 1996, 2000 and 2003; this slope of the mount Frétille faces south and the high degree of sunlight is compensated by the altitude.

Age of vines

Planting date	1986	1996	1996	2000	2003	2003	2003
	↓	↓	↓	↓	↓	↓	↓
Surface	8.06a	22.05a	7.72a	6.37a	6.05a	10.01a	6.37a

The wine

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

Taste Pale in colour and with fine citrus aromas and a slight vanilla touch ; in the mouth it combines the freshness of the fruit with the characteristic mineral effect of the land, smoothness and good length.

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.