



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

SAINT-AUBIN 1^{ER} CRU Murgers des Dents de Chien

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 Murgers des dents de Chien

History Located above the Montrachet grand cru field, this climat (or plot) is the upper extremity of the Puligny vineyard; the "dents de chiens" (or dog's teeth) refers to the sharp stones which can be found.

Soil This consists in alluvium, limestone and Bathonien marl; there are a number of little stone hillocks (or "murgers") nearby.

Our plot(s) 37a10ca planted in 1990.

The wine

100% Chardonnay, handpicked grapes, raised in oak casks.

Taste Light in colour with a golden hue; good expression on the nose combining a delicate mineral aroma and an aroma of stone fruit; the toasted sensation which develops on the raising process, makes this wine complex and attractive and in the mouth it is full and mineral with a saline finish.

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.