



# Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

## PULIGNY-MONTRACHET

Les Levrons

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 Levrons (total surface area 6ha 56a). It is downhill in Puligny-Montrachet next to Meursault

**History** « Levrons » was a diminutive in the middle ages for hares of which there were probably many in the area.

**Soil** Deep in brown limestone with some banks of marl.

**Our plot(s)** 60a 40ca planted in 1947. This is our oldest Chardonnay vineyard.

**Age of vines**

Planting date 1947

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Surface 62a

### The wine

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

**Taste** The deep soil gives the wine its intensity and elegance particularly characteristic of the land around Puligny; aromas are floral with hints of almond and hazelnut and the wine is fresh and rich in the mouth.

**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.