



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

PERNAND-VERGELESSES

Les Belles Filles

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 of the vine and its environment. Our wines are certified organic from the 2021 vintage.

The vine

Plot /climat This site is named "Sous le bois de Noël et Belles Filles".

History This name is almost an ode to the legendary beauty of the nuns who used to stroll in these fields from their convent in Changey, above Pernand.

Soil On a gradient of 8 / 10% of limestone rock and shallow, red-ochre topsoil of alluvium and ferruginous clay.

Our plot(s) 26 ares at an altitude of 280 / 300 meters, planted in 1985 on a slope facing due east, exposed to the morning sunlight.

Age of vines

Planting date 1985 1985

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Surface 11,09a 14,93a

The wine

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

Taste Gold in colour with a greenish hue: on the nose it gives both floral and mineral notes and in the mouth, it is fresh and vivacious with a fine saline finish, typical of many wines from the Pernand fields.

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.