

POMMARD Noizons

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 Noizons and Petit Noizons

History Since the middle ages Pommard has been considered as the most reputable of the Beaune district wines; the surface area is 320ha and wines are rich, aromatic and may be kept for many years. « Noizons » area is a land originally planted with walnut trees.

Soil Brown limestone, stony, reddish with some ferrous oxide.

Our plot(s) 1ha 84a 79ca, planted between 1924 and 1997.

## The wine —

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

Taste With a dark red colour, the nose is deep with a complexe range of aromas ripe: red fruit, sweet spices. The palate is powerful and sound. While aging the « sauvages » aromas will get more and more remarkable as the wine will be at it's best.

Serving temperature 15/16°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 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.