



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

PULIGNY-MONTRACHET 1^{ER} CRU

La Garenne

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 La Garenne (total surface area 9ha 87a)

History In the middle ages, « garenne » meant a wooded hunting area belonging to a local landowner or monastery.

Soil Thin, stony top soil on a layer of limestone rock.

Our plot(s) 22a 15ca planted between 1935 and 1992.

The wine

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

Taste The location of this plot gives the wine its intensity and mineral notes together with aromas of white flowers and almonds; it is well structured, smooth and fresh and can benefit by laying down for a few years.

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.