



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

PULIGNY-MONTRACHET
1^{ER} CRU

Les Folatières

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 Folatières

History This premier cru wine from the high slopes takes its name from the mist - or "follots" as it is locally called - which occasionally occurs in this location, one of the best known in Puligny-Montrachet.

Soil A thin layer of clay and alluviums with a fair amount of limestone fragments.

Our plot(s) 60a08 planted in 1957,1961 and1962 on a slope of 10 to 15%, facing east.

The wine

100% Chardonnay, handpicked, vinified and matured in oak casks.

Taste Light in colour with a slight golden hue; on the nose it is a complex wine, powerful with white flower and honey aromas together with a mineral sensation; in the mouth it is at first full, then becomes richer followed by a clean saline finish and great length.

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.