

Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

BOURGOGNE Les Parties

2023



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 Parties

Soil The covering soil layer is deep with clay and stone.

Our plot(s) 38 ares planted in 2008, situated at the foot of the Puligny-Montrachet commune

The wine -

100% Chardonnay, handpicked grapes, vinified and produced, half and half in oak casks and stainless steel vats.

Taste Light gold in colour with a green hue; aromas of fresh fruit, including some citrus and slightly woody; in the mouth it is well balanced, fresh with good length.

Serving temperature 12/14°C. It is recommended to decant recent vintages so as to enhance the aroma.

The vintage —

2023 - An year of plenitude. The 2023 spring weather was unsettled, with many storms that fortunately did not have damage on the vineyards. Thanks to a high rainfall in August, grapes were numerous and juicy. We feared that achieving perfect maturity would be a challenge because of the high volume of grapes, but the fruits finished ripening and the aromas concentrated extremely fast thanks to an unexpected heatwave that hit us at the beginning of September. It is also around that time that harvest started (on the 5th of September). Yeast did transform sugar into alcohol at a relatively slow pace, alcoholic fermentation finished in December. While tasting, we get a dominance of fruit driven aromas and a gourmet, elegant vintage. We note that 2023 is more refined than 2020 vintage for both reds and whites. What a blessed vintage!