



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

GEVREY-CHAMBERTIN

2023



Domaine Berthelemot is a family business based in Meursault and cultivating 15 hectares in the Côte de Beaune area. 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 vintage 2021.

The vine

Plot /climat Craite-Paille, total surface area 11 ha 31 ares

History Planting for the two appellations, Craite-Paille and Justice, which started in 1950 was an advantage for this zone; the wines from these lower fields of Gevrey are somewhat more supple and pleasantly fruity.

Soil The Craite-Paille site is located at the lower end of the combe (or small valley) of Lavaux; the substratum consists in a mix of limestone, clay and alluvium ensuring good drainage in this area only slightly inclined.

Our plot(s) 48 ares at an altitude of 250 meters and planted in 1970.

Age of vines

Planting date 1970

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Surface 48.25a

The wine

Ruby-red in colour, typical of Pinot noir, with aromas of red fruit, cherry and red-currant; in the mouth, it is rich, tender and silky with a delicate touch of tannins.

Taste Ruby-red in colour, typical of Pinot noir, with aromas of red fruit, cherry and red-currant; in the mouth, it is rich, tender and silky with a delicate touch of tannins.

Serving temperature 15/16°C. Recent vintages may be decanted 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!