



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

PERNAND-VERGELESSES
1^{ER} CRU

Sous Frétille

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 the 2021 vintage.

The vine

Plot / climat Sous Frétille

History Derived from old French "freste" for the summit or crest of a hill, Sous Frétille is situated at the foot of the mount Frétille the top of which is at 385 meters; on account of the high quality of this land, the appellation was classified in 2001 as premier cru.

Soil At the top of the steep slope for which the gradient is 10 / 15%, the earth is thin and consists mainly of limestone and marl.

Our plot(s) 66 ares in size, at an altitude of between 310 and 350 meters and planted in 1986, 1996, 2000 and 2003; this slope of the mount Frétille faces south and the high degree of sunlight is compensated by the altitude.

Age of vines

Planting date	1986	1996	1996	2000	2003	2003	2003
	↓	↓	↓	↓	↓	↓	↓
Surface	8.06a	22.05a	7.72a	6.37a	6.05a	10.01a	6.37a

The wine

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

Taste Pale in colour and with fine citrus aromas and a slight vanilla touch ; in the mouth it combines the freshness of the fruit with the characteristic mineral effect of the land, smoothness and good length.

Serving temperature 12/14°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!