



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

PERNAND-VERGELESSES

Les Belles Filles

2023



Domaine Berthelemot is a family business based in Meursault and cultivating 15 hectares in the Côte de eaune area (Meursault, Puligny-Montrachet, Pommard, Beaune....). 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 This site is named "Sous le bois de Noël et Belles Filles".

History This name is almost an ode to the legendary beauty of the nuns who used to stroll in these fields from their convent in Changey, above Pernand.

Soil On a gradient of 8 / 10% of limestone rock and shallow, red-ochre topsoil of alluvium and ferruginous clay.

Our plot(s) 26 ares at an altitude of 280 / 300 meters, planted in 1985 on a slope facing due east, exposed to the morning sunlight.

Age of vines

Planting date 1985 1985

↓ ↓
Surface 11,09a 14,93a

The wine

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

Taste Gold in colour with a greenish hue: on the nose it gives both floral and mineral notes and in the mouth, it is fresh and vivacious with a fine saline finish, typical of many wines from the Pernand fields.

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!