



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

PULIGNY-MONTRACHET
1^{ER} CRU

La Garenne

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 La Garenne (total surface area 9ha 87a)

History In the middle ages, « garenne » meant a wooded hunting area belonging to a local landowner or monastery.

Soil Thin, stony top soil on a layer of limestone rock.

Our plot(s) 22a 15ca planted between 1935 and 1992.

The wine

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

Taste The location of this plot gives the wine its intensity and mineral notes together with aromas of white flowers and almonds; it is well structured, smooth and fresh and can benefit by laying down for a few years.

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!