Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

BEAUNE 1ER CRU
Clos des Mouches

2017

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 Clos des Mouches (total surface area: 25ha 18a)

History This mid-slope climat is exposed to the sun throughout the day. In the past, it was more populated with flowers and bushes than vines. Bees particularly loved this area. In medieval French, "mouches" actually referred to bees ("abeilles" in French). Should this wine be called "Clos des Abeilles"? Maurice Drouhin, in the post-war period, created a vast vineyard on the Clos des Mouches for his eponymous wine house and played a major role in the fame of this climat.

Soil The soil pit we dug during the replanting in 2023 revealed that there was once an old quarry here. The stones from this quarry were used to build Beaune. The clay-limestone soil remains very stony.

Our plot(s) Surface area: 58 ares. Located between 250 and 300 meters. South / south-east exposure, at the foot of the Montagne de Saint Désiré, on the edge of the Pommard Premier Cru vineyards. The slope ranges from 5% to 15%.

Age of vines

Planting date	1958	1968	1986
Surface	28.30a	15.03a	30.05a

The wine

100% Pinot Noir from handpicked grapes; raised in oak casks.

Taste Among the three Beaune Premier Crus produced by the estate, Clos des Mouches is the most profound. Ripe red fruits, black fruits, and liquorice blend with subtle toasted notes. The mouth shows character from the attack through to the finish, with powerful tannins and a dense aromatic profile. This wine has excellent aging potential, developing notes of dried fruits and leather over time.

Serving temperature 15/16°C. It is recommended to decant recent vintages so as to enhance the aroma.