Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

MONTHELIE

2015



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 Pierrefittes and Jouères

History Pierrefittes is thought to refer to the presence of a "standing stone" or dolmen. Jouères likely comes from the Old French word "jouelles," referring to the crosspieces placed between upright stakes to tie the vines.

Soil Pierrefittes: the soil is composed mainly of loam and white marl with numerous limestone rocks. The soil is complex to work with, as it is inclined to compaction. This plot is sheltered from the wind and faces south, giving the grapes an excellent and early ripeness. Jouères: the soil is clay-loam. Despite its location at the foot of the slope, the soil is relatively thin.

Our plot(s) Pierrefittes: 81 ares. Jouères: 23 ares. South-facing with slopes ranging from 7% to 15%, at an altitude of 260 to 330 meters.

Age of vines

Planting date	1962	1969	1984	1986
Surface	28.55a	23.75a	30.82a	21.82a

The wine

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

Taste The wines from both terroirs are blended during the barrel-aging period to create a harmonious whole. Pierrefittes brings great concentration, dark fruit, and smoky notes. Red fruit dominates in Jouères. Together, they form a rich and gourmet wine.

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