



Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

CHASSAGNE-MONTRACHET 1^{ER} CRU

Abbaye de Morgeot

2022



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 Abbaye de Morgeot

History The Cistercian monks from the Abbey of Maizières established an annex around 1150 in Morgeot, a hamlet located south of Chassagne-Montrachet. In the 15th century, the village was devastated by the French King's army because the inhabitants remained loyal to Mary of Burgundy. Since then, only the ruins of the Chapel remain, located at the foot of the Abbaye de Morgeot climat.

Soil Clay-silty soil, reddish due to the presence of iron oxides, over a subsoil composed of Bathonian limestone debris.

Our plot(s) 53a 16ca. The plot is located at the bottom of the hillside, between 230 and 240 meters in altitude. This area is particularly prone to frost, requiring special attention.

Age of vines

Planting date	1970	2006	2013
	↓	↓	↓
Surface	20a00	6a52	26a64

The wine

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

Taste This climat produces wines that are rich and powerful, and age well. The nose reveals complex aromas blending almonds, orchard fruits, white flowers, and honey. In the mouth, power and balance complement each other. Richness on the attack and minerality on the finish characterize the wines from this terroir.

Serving temperature 12/14°C. It is recommended to decant recent vintages so as to enhance the aroma.