Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

CORTON-CHARLEMAGNE

Grand Cru

2023



Domaine Berthelemot is a family business based in Meursault and cultivating 15 hectares in the Côte de Beaune area. 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 En Charlemagne

History It is said that Charlemagne gave in 775 a vast piece of vineyard on the Corton hill to the Canons of the Collegiate Church of Saulieu. The Corton-Charlemagne vineyards cover a total area of 34 hectares, spread across the communes of Pernand-Vergelesses, Aloxe-Corton, and Ladoix-Serrigny.

Soil Complex soil, clay-silty, sometimes sandy. The soil is sometimes thin, revealing the limestone banks to the surface.

Our plot(s) 91a 8 ca, planted between 1940 and 2015, located around 280 and 330 meters in altitude. The slope is between 10% and 20%. Our plots, facing southwest, are located on the "En Charlemagne" lieu-dit in the commune of Pernand-Vergelesses.

Age of vines

Planting date	1940	1960	1965	1971	1988	1994	2007
Surface	13a	11.16a	25.57a	3.44a	10a	1.84a	15.24a

The wine

100% Chardonnay from handpicked grapes, produced in oak casks.

Taste With a beautiful and bright pale yellow color, this wine offers noble and complex aromas of white fruits and honey, complemented by a lightly spicy oak. After a powerful attack, the mouth is dynamic, round, and silky. A few minutes after opening, the aromatic bouquet expands and develops to reach its fullness.

Serving temperature 12/14°C. Recent vintages may be decanted to enhance the aroma.