



# Domaine Berthelemot

GRANDS VINS DE BOURGOGNE

BEAUNE 1<sup>ER</sup> CRU

Clos des Mouches

2024



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

**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)** Area in production: 27 ares. Total area of the climat: 25 hectares. This is the second largest climat in Beaune. Planted in 1986, it is located between 250 and 270 meters in altitude. At the foot of the Saint Désiré mountain, bordering the first crus of Pommard. Southeast exposure, with a slope of 5 to 15%.

**Age of vines**

Planting date 1986

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Surface 34a

## The wine

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

**Taste** The nose is often flattering: white flowers, toasted hazelnuts, fresh fruits, and sweet spices. In the mouth, the attack is voluptuous, powerful, blending the freshness of the fruit with the generosity of white flowers and spices. The finale is mineral, precise, and of great persistence.

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