Domaine Berthelemot Meursault Les Tillets, AOP Meursault [Organic] 2023

FDB0012023

Domaine Berthelemot

— Burgundy, France

Proper single vineyard Meursault.

Production

The lieu-dit of Les Tillets, with a total surface area of just over 11 hectares, was planted in 1962 and faces south-east at an altitude of between 320 and 340m. The soil is a mix of limestone and gravel. Les Tillets is an old word for lime tree, very common in this region and, in the middle ages, frequently used for medicinal purposes. The grapes are neither destalked nor crushed but fed directly by elevator belt to a closed cage pneumatic press; the pressing cycle which is progressive in pressure and with few breaking up phases, enables a quality juice to be gently extracted. After an interval of 12 to 24 hours and cooling down of the must to approx 12°C if necessary, the coarse sediment can be removed. The alcoholic fermentation takes place at a temperature of no more than 21-22°C when the clear juice is filled directly into casks and stored in the cellar.

Tasting note

Les Tillets is a lieu-dit in this most famous of white Burgundy villages. The wine is elegant and mineral with great textural intensity, a broad creamy palate with savoury butter and toasty notes balanced by a racy and vivacious finish. Still young, this lovely wine has the characteristic delicate touch of Berthelemot.

Food Match

Serve at 12-14ºC and merits decanting. Partner with delicate fish dishes, traditional Burgundian quenelles or baked Epoisses cheese.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Meursault

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
13760194090105