Domaine Berthelemot Meursault, AOP Meursault [Organic] 2024

FDB0402024

Domaine Berthelemot

— Burgundy, France

An elegant Burgundian classic from an excellent domaine.

Production

The soil is worked mechanically to facilitate good aeration and microbial action and also allow the vine roots to penetrate as deeply as possible which in time will give the future wine its character. Vines are only treated by approved methods in accordance with agriculture raisonnée" standards: the products used and the period of application depend on the state of the vegetation, the degree of fungi or pest infestation and weather conditions. Grapes are sorted and the must cooled before filling into casks for the fermentation. The wine stays on its lees until July. New oak is restricted to around 25% to ensure it does not mask the pure, elegant style.

Tasting note

Restrained and elegant as you might expect from this excellent domain. Aromas of citronella and ripe lemons, the palate is fresh and mineral with a persistent finish. Still youthful, this will develop complexity and character as it ages whilst retaining its balance and poise.

Food Match

Poached halibut with lemon butter sauce, posh fish pie, roast chicken, pork fillet and mushrooms in a creamy sauce.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Meursault

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
3760194090221