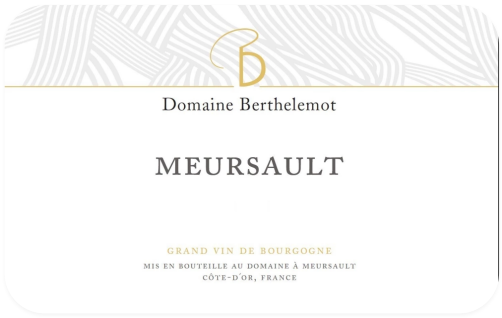
DOMAINES ET SAVEURS
COLLECTION
JEANNE MARIE DE CHAMPS

Domaine Berthelemot

MEURSAULT

White - Village



DOMAINE BERTHELEMOT

History

A success story fuelled by Brigitte Berthelemot'sundaunted enthusiasm and the experience of Marc Cugney, estate manager and eminent winemaker. Thomas Berthelemot, Brigitte's son joined the estate in 2017 giving a new impulse to the estate. Winemaking is a precise art - healthy vines, however old , will always express their worth.
To care for the vine and the land is of prime importance and for this reason today, it is essential to analyse and take into consideration the condition of the soil in order to cultivate healthy vines. To this end, our principle being to reduce as far as possible all phytosanitary treatment in the field, we are certified "High Environmental Value" and the wines since 2021 vintage are certified organic.

Major factors to arm the vine against insects and ensure the must during vinification can be well stabilized, are the use of natural, biodynamic substances in the field and consideration for the effects of the moon. During the winemaking process, our concern is to ensure that the particular characteristics of the plot and the year are truly reflected in the wine: our wines must be seductive and our greatest reward isto see our customers appreciate them.

Vines & Wines

The vine
The average age of the vines in the domain is high and the older plots consist in visually selected plants with a low yield; to perpetuate this heritage and preserve the genetic diversity, vine plants are replaced at regular intervals.

Pruning of the vine according to the size of the branches and the state of each vine plant is undertaken in Winter: this, and the growth potential of the vine, will determine the anticipated yield; we prune with respect to the flows of sap in order to promote the sustainability of the stocks and to limit the diseases of the wood. It is to the best advantage of the vine when pruning is carried out during the period when the moon wanes.

This work in the field is completed in Spring by debudding, leaving only sufficient buds to adapt the grape growth to a reasonable level of production; following tasks involve tying up or down the canes so that the buds are well aligned with the trellising and to prevent the vegetation from becoming too dense.

In most plots, leaves are thinned out to give space for the grape clusters and thus ensuring the best sanitary conditions.

Following the principles of organic agriculture, the soil is mechanically ploughed to facilitate microbian action and allow the vine roots to develop as deep down as possible from where the characteristics of the plot are derived.

The basis for organic cultivation is the health of the vine: only sulphur and copper are used but in limited quantities, strictly adapted after careful scrutiny of the weather conditions and the risk level of fungus growth.

In order to develop the life of the soil and to improve the vegetative vigor, substances 500 and 501 compatible with biodynamics are used, mixed with rainwater.

The maturing process of the grapes is frequently monitored and the grapes tasted from which assessments the harvest time and yieldcan be forecasted.

Grapes are manually picked and pre-sorted and because most of the pickers are glad to return to our domain each year, they are conscientious in their work of selecting and picking.

The harvested grapes are transported without delay tothe vathouse in crates of 15 or 30 kg then emptied onto a sortation table to ensure that only grapes in good condition and ripe are vinified.

Red wines
The grapes are carefully sorted and if necessary all or partially de-stemmed depending on the level of maturity and the sanitary condition; they are then conveyed by elevator belt to thevats.

For a single appellation and depending on the surface area of the plot, the grapes may be processed in one or several vats; observations can be made at this stage, invaluable for us to progress in the future.

The vats are cylindrical, of the open type with double, exchange liner for water-cooling or warming according to what may be necessary for the particular stage in the process or the conditions of the vintage year.

The process starts by cooling at approx. 12°C for a prefermentation maceration of 5 to 8 days during which the skin cells are gradually weakened and the juice develops in colour and aroma.

As the temperature rises, so do a host of natural yeasts which will set off the alcoholic fermentation.

If selected yeasts need to be added, the effects of the natural yeasts will quickly be restrained but without fully preventing their contribution to the complexity of the wine.

Fermentation lasts for 10 to 12 days with pumping overand punching at regular intervals so as to shatter the grapes and release the phenols (colour and tannins).

The length of time in the vats is determined by daily tastings and will finish when it is considered that the level of extraction and the quality of the tannins are right.

The free run and press juices resulting from the pneumatic press operation at low pressure are generally mixed and left tosettle and clarify naturally for about a week.

The raising process on the lees in cask takes approx.12 months in a temperature controlled cellar; approx. 20% of the casks are new.

The malolactic fermentation occurs either in Winter or Spring; for the duration of this stage the wine will be naturally clarified and the fullness

After racking and homogenization if necessary, thewine is left to rest for a few weeks before being lightly filtered and bottled.

Whitewines
After sorting and without being de-stemmed, the harvested grapes are fed directly by an elevator belt into the pneumatic press; the juice is gently extracted after a series of progressive pressing cycles with limited crumbling.

The coarse sediment is separated from the must after the must has rested for 24 hours and cooled to approx. 12°C when necessary.

The clear juice is then filled into casks for the alcoholic fermentation in the temperature controlled cellar at a max.temperature of 21 to 22°C.; selected yeasts may be added to prevent any organoleptic variation and to ensure the slow absorption of the sugars.

During the raising process - but before the malolactic fermentation begins in the following Winter or Spring - the lees may be stirredup from time to time, determined by tasting.

We use approx. 25% of new casks so as to confer sufficient aromatic complexity without hiding the characteristics of the plot of origin concerned.

The wine remains on the lees until around June when it will be clarified, eventually by fining if deemed necessary after tasting and analysis, then filtered and bottled.