



**Domaine  
Berthelemot  
Puligny-  
Montrachet 1er  
Cru La Garenne,  
AOP Puligny-  
Montrachet  
[Organic] 2024**

FDB050 DOMAINE BERTHELEMOT BURGUNDY,  
FRANCE

13% | 6 x 75cl | Cork

Chardonnay 100%

Vegetarian, Vegan, Organic, Sustainable

*Brimming with intensity and minerality.*

**Boutinot**  
WINES

# Domaine Berthelemot Puligny-Montrachet 1er Cru La Garenne, AOP Puligny-Montrachet [Organic] 2024

FDB050 DOMAINE BERTHELEMOT BURGUNDY, FRANCE

## PRODUCTION

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The Garenne vineyard is quite high up the slope of Puligny with thin stony soil over limestone bedrock so the style is quite tight and mineral. A Garenne was a wooded area of an estate used for hunting. Grapes are hand-picked and sorted twice, once in the vineyard and then on a sorting table in the winery. Domaine Berthelemot is a relatively new (2006) domaine of 7.8 hectares with vineyards in some of the classic AOPs of the Côte de Beaune. Chardonnay grapes are very gently and slowly pressed and the juice goes straight into cask with neutral yeasts. A slow, cool fermentation is followed by lees bâtonnage until July and he has separate temperature controlled cellars for reds & whites. 25% of the oak for whites is new each year.

## TASTING NOTE

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The wine is delicate with gentle floral notes on the nose, clean and very pure fruit on the palate and nice structure - the steely acidity having been softened by the malolactic fermentation.

## FOOD MATCH

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Try decanting this to get the most from it, then serve it with a grand platter of grilled langoustines.

## NOTES