

DOMAINE de MONTILLE



Bourgogne blanc Le Clos du Château

2023

Color white

Grape variety chardonnay

Surface area 4.90 ha

Production 47 400

Share of new barrels 10%

Alcohol 13%

The appellation

This Bourgogne comes from a vineyard of approximately 5 ha in one piece, located at the foot of the Château de Puligny-Montrachet. It is entirely enclosed, which facilitates our biodynamic cultivation method. Although classified as AOC Burgundy, this vineyard is remarkably well located in the village, very close to the AOC Puligny-Montrachet vines. The deep soil, made up of silt and clay, endows the wine with beautiful generosity.

The wine and the style

After a light settling, the musts are put into 228 and 600-liter-barrels to complete the alcoholic and malolactic fermentations. We work with 5 to 20% new barrels with wood coming mostly from Allier, light toasting. The wines are racked about a year later before being transferred to stainless steel vats for the second phase of their aging in order to retain freshness and minerality.

Vine growing

Organic since 1995 and biodynamic since 2005. All our wines are certified by Ecocert.

The vintage

After 2022, another year that brings joy to our hearts. Free from major climatic turmoil, graced by a gentle winter and a splendid spring bloom, 2023 quickly hinted at a generous harvest to come. Summer unfolded like a mysterious dance—between waves of heat and refreshing coolness, dry spells and sudden, stormy rains. The harvest reached its full potential, with varying ripeness from one plot to another, making 2023 a vintage that reveals, more than ever, the singular soul of each terroir.

We began picking on Thursday, August 31st—ten days earlier than we had first anticipated at the start of summer—for a harvest that lasted two full weeks. Picked at dawn, the fruit was beautiful, healthy, and plentiful, both in whites and reds. The generosity allowed for a meticulous selection of only the finest bunches. The alcoholic fermentations began effortlessly, as if guided by nature's quiet hand.

In white, 2023 is a shining vintage—sunny yet well-balanced. The grapes, ripe and healthy, exude irresistible aromas of indulgent fruit. On the palate, the wines are expressive and harmonious, with pleasant freshness thanks to the relatively early harvest.

Tasting note

Pale in colour. Slightly sunnier on the nose, but with a fresh electric white stone fruit chardonnay behind, which still needs time to finish developing. Extra length in apple and fresh plum.

Drinking window: 2027-2030 | Rating: 88-90 | Jasper Morris