

DOMAINE de MONTILLE



Bourgogne Chardonnay

2023



Color white

Grape variety chardonnay

Production 23 600

Share of new barrels 0%

Alcohol 13,5%

The appellation Coming from 2 plots near the village of Puligny-Montrachet, our Burgundy Chardonnay benefits from the same growing practices and the same attention in the cellar as our Premiers and Grands Crus. We like to present it as an introduction to Burgundy and our style: purity, authenticity and elegance.

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

Made from young vines from the Château de Puligny plus other lower Puligny vines. Mid lemon and lime, indeed primrose. This has an immediate sense of class, worn lightly. Sunshine on the grapes, pleasingly full, with steel behind.

Drinking window: 2027-2029 | Rating: 88-89 | Jasper Morris