

DOMAINE de MONTILLE



Chassagne-Montrachet

2023



Color white

Grape variety chardonnay

Surface area 0.67 ha

Production 5 000

Share of new barrels 10%

Alcohol 12,5%

The appellation Our Chassagne-Montrachet comes from two plots called, “Champs Derrières” and “Les Houillères”. The latter, located on the edge of the commune of Puligny, below Bâtard-Montrachet, on a semi-limestone soil, delivers unusual minerality and finesse, as well as a freshness which perhaps brings our Chassagne-Montrachet's profile closer to the wines of Puligny than those, more opulent and honeyed, of Chassagne.

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, apples, white stone fruit and a little salinity. Then becomes more perfumed with time in the glass. A clean and fine white fruit across the palate, still with a little sunny honeysuckle at the edges but not disturbing the core.

Drinking window: 2027-2031 | Rating: 89-91 | Jasper Morris