

# DOMAINE de MONTILLE



## Chevalier-Montrachet Grand Cru

2022

**Color** white

**Grape variety** chardonnay

**Surface area** 0.23 ha

**Production** 1400

**Share of new barrels** 40%

**Alcohol** 13%

**The appellation** Like most Climats, Le Chevalier was named after its location on the hillside, the highest. In medieval society, le chevalier (knight) was highly ranked in the hierarchy. This title went to the eldest son of a nobleman admitted to the order of Chivalry, a military institution whose members were religiously consecrated. Chevalier-Montrachet is often considered one of the absolute references of chardonnay in the world, and the finest of the three major Grand Crus of this magical hill (Montrachet, Chevalier-Montrachet and Bâtard-Montrachet).

### **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**

2022 embraces both quality and generosity, and reveals a vibrant and incredibly seductive profile with crunchy fruitiness.

Autumn and winter are mild with temperatures already higher than normal for the season and low rainfall. Temperatures continue to rise as months go by, reaching new heights with no less than four heatwave episodes but thankfully, although rare, the rains are sufficient and the vine keeps growing in the best possible conditions. The harvest begins in the last week of August. The hot and dry weather help limit the number of treatments to twice, three times less than the year before. The grapes are healthy, impeccable and the desired balance is there thanks to the light showers that fell in mid-August.

The aromas of fresh red fruit, the already silky tannins and the incredible energy seal a flamboyant future for this promising and already very accessible vintage. As for the whites, great balance once more, with a fruitiness that is both ripe and deliciously fresh.

**Tasting note**

The Chevalier is very forthcoming in this open and vigorous vintage. On the nose, there is a complex bouquet of citrus and fresh almond, with hints of freshly baked croissant. The palate is precise, fresh, and powerful. A wine marked by balance and majesty.