DOMAINE de MONTILLE

Corton-Charlemagne Grand Cru

2022

Color white
Grape variety chardonnay
Surface area 1.02 ha
Production 6 000
Share of new barrels 40%
Alcohol 13%

The appellation Back when we purchased it in 2004, this 1.02-ha plot was planted with pinot noir and the wines produced there fell within the Corton Pougets appellation. It seemed to us that the soil, made of yellow marl, light brown clay and fine, thick pebbles, was better suited to the production of great white wines. In 2005, it was decided to overgraft the vines with Chardonnay in the upper part of the 35 year old vines. The lower part, which was too old, was ripped out and replanted.

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 transfered 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

Usually a little shy, sometimes downright reserved in his first years, Corton-Charlemagne is proof, if proof were needed, that although 2022 is a great vintage for laying down, it is also quite open and expressive at this early stage. The nose reveals generous but fresh fruit with some exotic notes of pineapple and physalis. It has the potential to grow, so even though the temptation is real, be patient.