

# DOMAINE de MONTILLE



## Corton-Charlemagne Grand Cru

2023

**Color** white

**Grape variety** chardonnay

**Surface area** 1.02 ha

**Production** 5 200

**Share of new barrels** 40%

**Alcohol** 13,5%

**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 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**

Racy and crackling and so much more life than many examples. Fireworks on the palate. There is weight but such energy, too.

Drinking window: 2030-2045 | Rating: 18 | Jancis Robinson