

DOMAINE de MONTILLE



Pommard 1er Cru les Rugiens

2023

Color red

Grape variety pinot noir

Surface area 1,02

Production 4 300

Share of whole harvest 100%

Share of new barrels 35%

Alcohol 13%

The appellation

“Rugiens” comes from the red color (rouge in French) of the clays rich in iron oxides contained in its soil. It is divided into two parts: the “Rugiens Hauts” (upper Rugiens) and the “Rugiens-Bas” (lower Rugiens). “Rugiens-Bas” is considered the best part as it delivers the mouthfeel and the complexity of a grand cru. Rugiens liberates incomparable power and distinction in the Côte de Beaune. Powerful, racy, complete wine, it expresses itself with an additional dimension in all its components, whether complexity, depth, or longevity. We are the largest landowner in Rugiens-Bas with two plots covering a total area of 1.02 ha.

The wine and the style

Today’s style remains faithful to Hubert’s classic and terroir-driven approach, with greater aromatic expression, silkier and more unctuous textures in the reds, allowing them to drink earlier, without compromising their ability to age. The domaine is known in Burgundy for using a significant proportion of whole clusters that varies from one to cuvée to another depending on the plant material and the vintage.

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 red, whole clusters were used a little more sparingly than last year. The result is a profile of great elegance—fresh and supple, floral and fine, with vibrant notes of raspberry and red cherry. The aromas and color are charming and refined. Open-knit and silky, the 2023 vintage calls to mind the finesse of 2017, but with deeper color and greater structure.

Tasting note

100% whole bunch vinification. Dense purple with a ruby rim. The bouquet has an intensity of dark but fresh raspberry fruit, in a different register of intensity. As always with Rugiens-Bas, the fruit develops a depth not seen elsewhere in Pommard. Perfectly integrated tannins, enough acidity, a very complete wine with excellent length.

Drinking window: 2032-2040 | Rating: 93-96 | Jasper Morris