

DOMAINE de MONTILLE



Puligny-Montrachet 1er Cru Le Cailleret

2023

Color white

Grape variety chardonnay

Surface area 0.85 ha

Production 5 000

Share of new barrels 30%

Alcohol 12,5%

The appellation Ideally located mid-slope, Le Cailleret is located in the northern extension of prestigious Montrachet, below Le Chevalier-Montrachet and above 1er Cru Les Pucelles. Its geographic location and the quality of its wines make it a "grand" Premier Cru. Its name "Le Cailleret" refers to the stony soil. In 1993, we acquired a 0,85-ha plot in the southernmost part of Le Cailleret, the part neighbouring Le 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

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

The 2023 Puligny-Montrachet Les Caillerets 1er Cru has a little reduction on the nose, though that's not enough to disguise the mineralité and energy in this wine. The palate is well balanced and lightly spiced with a fine bead of acidity, remaining sprightly with hints of tropical fruit right on the finish. There is potential for a great Puligny in the making.

Drinking window: 2026-2045 | Rating: 92-94 | Neal Martin, VINOUS