

# DOMAINE de MONTILLE



## Puligny-Montrachet

2023

**Color** white

**Grape variety** chardonnay

**Surface area** 1.50 ha

**Production** 10 700

**Share of new barrels** 10%

**Alcohol** 12,5%

**The appellation** Our Puligny-Montrachet mostly comes from a 1.1 ha plot located in the AOC Puligny 1er cru “Les Chalumeaux” which was downgraded to village when it was replanted in 1975 by the INAO because the former owner had brought around 20cm of exogenous soil, which is prescribed by the AOC specifications. It is the only village vine located in the middle of the hillside, in the middle of the 1er Crus. Over the years, both erosion and our organic practices resulted in the roots plunging deeper towards the original terroir. This explains how come our Puligny-Montrachet shows unusual density and complexity for a village wine. The other two plots are “Les Levrons” and “Boudrières – Nosroyes” for 0.38 ha.

### **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**

Fresh lemon colour, with apples on the nose, not one of the sunnier bouquets but with a more classical approach. Then more of a melon and honeysuckle richness right at the back.

Drinking window: 2027-2032 | Rating: 80-90 | Jasper Morris