DOMAINE de MONTILLE

Saint-Aubin 1er Cru En Remilly

2022

Color white
Grape variety chardonnay
Surface area 1.70 ha
Production 13 000
Share of new barrels 15%
Alcohol 12,5%

The appellation Located right behind Le Montrachet, mid-slope, at the end of the valley, facing south on shallow and stony soil, Saint-Aubin 1er Cru "En Remilly" benefits from a privileged location. It is widely acknowledged as being the best cru of the Saint-Aubin AOC with "Murgers des Dents de Chien". Remilly comes from the name of a former Roman owner called Romilius. The plant material is remarkable and a significant part of our plot is over 70 years old. It is our number one source when it comes to selecting suitable reproductive material.The wine, one of our favorites, is the perfect balance between the powerful and generous character of the south-facing exposure, and the mineral and crispy restraint of the shallow, stony soil.

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. Great balance on the whites, with a fruitiness that is both ripe and deliciously fresh.

Tasting note

The nose reveals notes of tangy Granny Smith apple, sweet and tasty pear, with a hint of bergamot. On the palate, a more generous profile in the aromas this year but still as pure with a nice minerality. It offers a beautiful maturity cut by a mouthwwatering undercurrent and a salty finish.