

# DOMAINE de MONTILLE



## Saint-Aubin 1er Cru En Remilly

2023

**Color** white

**Grape variety** chardonnay

**Surface area** 1.70 ha

**Production** 12 500

**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 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 Saint-Aubin En Remilly 1er Cru has an attractive bouquet of crushed stone and sea spray that translates its terroir with aplomb. The palate is well defined with crisp acidity, a pleasant twist of sour lemon, fine weight and good length. Really exciting and mouth-filling. Glorious, though admittedly early maturing!

Drinking window: 2026-2042 | Rating: 91-93 | Neal Martin, VINIOUS