

# DOMAINE de MONTILLE



## Vosne-Romanée 1er Cru Aux Malconsorts

2023

**Color** red

**Grape variety** pinot noir

**Surface area** 0,89

**Production** 4 300

**Share of whole harvest** 90%

**Share of new barrels** 45%

**Alcohol** 13%

### The appellation

Vosne-Romanée (153 ha), is home to some of the most precious and rare wines in the world. The plot located south of the famous Grand Cru La Tâche (DRC monopole), is called “Aux Malconsorts”. This 5.86-ha cru benefits from an exceptional location with altitude, exposure and type of soil similar to its illustrious neighbor. Domaine de Montille has the privilege of harvesting two plots in “Les Malconsorts”. One with an area of 0.89 ha covers the cru from top to bottom with different soils in the upper part (light brown clay and pebbles). and at the bottom (dark red clay). The origin of the term “Malconsorts” is uncertain. Some say it refers to the tormented history of the ownership of this vineyard, including legal battles to contest or assert ownership of this magical place. The wines are of prodigious finesse and elegance. The aromatic complexity, the floral, fragrant, often spicy notes are extraordinary. The silkiness of the tannins, the depth and the effortless character of the body give this wine an ethereal dimension.

### 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**

90% whole bunches, no more because of lack of tank space. An even, concentrated purple, with a juicy dark red fruit on the nose and a sense of latent power. Crystalline limestone notes run through the middle, refined tannins. The 2023 Malconsorts is still very backward, with great potential for the future. This looks pretty good from the outset— and then the finish transforms you to another level.

Drinking window: 2032-2040 | Rating: 95-98 | Jasper Morris