

DOMAINE de MONTILLE



Beaune 1er Cru Les Perrières

2022

Color red

Grape variety pinot noir

Surface area 0,64 ha

Production 4 200

Share of whole harvest 33%

Share of new barrels 20%

Alcohol 13%

The appellation

The word "Perrières" refers to the old quarries neighbouring the vineyard. The plot is located on marly and very stony land, at the top of the hillside (near "les Fèves"). It delivers a mineral, deep and structured wine which needs a few years in the cellar to fully unfold.

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

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.

The aromas of fresh red fruit, the already silky tannins and the incredible energy seal a flamboyant future for this promising and already very accessible vintage. As for the whites, great balance once more, with a fruitiness that is both ripe and deliciously fresh.

Tasting note

The nose opens with wood notes complemented by a discreet but promising red fruit. The profile is straight-forward, vertical. Although already quite supple and elegant today, it will become a fine jewel in 3 to 5 years.