

# DOMAINE de MONTILLE



## Bourgogne blanc Le Clos du Château

2022

**Color** white

**Grape variety** chardonnay

**Surface area** 4.90 ha

**Production** 49000

**Share of new barrels** 0%

**Alcohol** 12,5%

### The appellation

This Bourgogne comes from a vineyard of approximately 5 ha in one piece, located at the foot of the Château de Puligny-Montrachet. It is entirely enclosed, which facilitates our biodynamic cultivation method. Although classified as AOC Burgundy, this vineyard is remarkably well located in the village, very close to the AOC Puligny-Montrachet vines. The deep soil, made up of silt and clay, endows the wine with beautiful generosity.

### 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

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.