

DOMAINE de MONTILLE



Bourgogne Chardonnay

2022



Color white

Grape variety chardonnay

Production 25 000

Share of new barrels 0%

Alcohol 12,5

The appellation Coming from 2 plots near the village of Puligny-Montrachet, our Burgundy Chardonnay benefits from the same growing practices and the same attention in the cellar as our Premiers and Grands Crus. We like to present it as an introduction to Burgundy and our style: purity, authenticity and elegance.

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.

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

A fine and fresh nose of citrus, crisp apple, and yellow fruits. The palate is straight and mineral, supporting and highlighting the concentrated character of the 2022 vintage. The overall impression is very harmonious, full of brightness.