

# DOMAINE de MONTILLE



## Chassagne-Montrachet

2022



**Color** white

**Grape variety** chardonnay

**Surface area** 0.67 ha

**Production** 5 200

**Share of new barrels** 10%

**Alcohol** 12,5%

**The appellation** Our Chassagne-Montrachet comes from two plots called, “Champs Derrières” and “Les Houillères”. The latter, located on the edge of the commune of Puligny, below Bâtard-Montrachet, on a semi-limestone soil, delivers unusual minerality and finesse, as well as a freshness which perhaps brings our Chassagne-Montrachet's profile closer to the wines of Puligny than those, more opulent and honeyed, of Chassagne.

### **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 charming nose of yellow fruits and citrus compote. On the palate, a very straight, precise structure that gives the fruit energy and a very pleasant brightness.