

DOMAINE de MONTILLE



Corton-Charlemagne Grand Cru

2022

Color white

Grape variety chardonnay

Surface area 1.02 ha

Production 6 000

Share of new barrels 40%

Alcohol 13%

The appellation

Back when we purchased it in 2004, this 1.02-ha plot was planted with pinot noir and the wines produced there fell within the Corton Pougets appellation. It seemed to us that the soil, made of yellow marl, light brown clay and fine, thick pebbles, was better suited to the production of great white wines. In 2005, it was decided to overgraft the vines with Chardonnay in the upper part of the 35 year old vines. The lower part, which was too old, was ripped out and replanted.

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 raked 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.