

DOMAINE de MONTILLE



Corton Clos du Roi Grand Cru

2022

Color red

Grape variety pinot noir

Surface area 0,84 ha

Production 4 500

Share of whole harvest 100%

Share of new barrels 40%

Alcohol 13%

The appellation

The hill of Corton's perfect curves produce the only red grand crus of the Côte de Beaune. The finest of all the Corton wines, the "Clos du Roi", is exposed on the south-eastern side of the hill, mid-slope and benefits from top quality clay-limestone soils. Our plot is located just above the path which separates "les Bressandes" from "Clos du Roi".

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.