

DOMAINE de MONTILLE



Meursault 1er Cru Les Perrières

2022

Color white

Grape variety chardonnay

Surface area 0.45 ha

Production 3 000

Share of new barrels 30%

Alcohol 12,5%

The appellation Among the Meursault Premiers Crus, some stand above the pack: Les Charmes, Les Genevrières, and of course Les Perrières, the most sought-after climat, regularly seen as the natural candidate for a possible reclassification as Grand Cru. The term Perrière refers to stone quarries. This wine has a remarkable minerality, superior to all the other Premiers Crus produced in Meursault and which, on this point, brings it closer to the great wines of Puligny. Our 0.45-ha plot of Meursault Perrières is located in the upper part of the cru and produces a dense and vertical wine. The nose is above all mineral and stony with complex notes of white flowers and hawthorn. The mouthfeel is concentrated and structured with impressive length.

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

The Meursault 1er cru Les Perrières 2022 reveals very pure aromas of chalk and fresh almond. The palate reveals the minerality, incisiveness, almost sharp personality so characteristic of Perrières. It builds in precision and power. The length is exceptional, with toasted notes on the finish.