

# DOMAINE de MONTILLE



## Monthelie pinot noir

2022

**Color** red

**Grape variety** pinot noir

**Surface area** 1 ha

**Production** 6 600

**Share of whole harvest** 0%

**Share of new barrels** 0%

**Alcohol** 12,5%

### The appellation

Monthélie is derived from the Latin term "Monticulus" - hill, small mountain, mound. Located on the hillside, "Les Plantes" sits on a very stony and shallow soil, poor in organic matter, which translates into a very fine, fresh and delicate wine. We generally keep over 50% whole clusters because we enjoy the spice and floral notes it develops alongside nice minerality.

### 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.

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**

Intense fruit tickling both your nose and palate. This wine was voluntarily bottled with part of the gaz naturally produced for better protection and without adding sulfites. The slight fizziness embarks the palate with an invigorating sensation lifted by a deeply vinous character which takes it to a whole other level without disavowing its highly pleasurable character.