

DOMAINE de MONTILLE



Nuits-Saint-Georges Aux Saints-Juliens

2022

Color red

Grape variety pinot noir

Surface area 0,73 ha

Production 3600

Share of whole harvest 33%

Share of new barrels 20%

Alcohol 12,5%

The appellation

The plot was named after a chapel built in the 6th century which no longer exists. A cross was erected after the chapel disappeared, on the edge of our plot. It is located at the foot of the hill, on the northern slope, below the 1er cru Les Thorey. The nose is often floral and very fragrant. It's got the delicate structure and grace of a ballerina and does really well with a high proportion of whole cluster. This tender wine blossoms relatively young (3 to 5 years).

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,