DOMAINE de MONTILLE



Pommard 1er Cru les Rugiens

2022

Color red
Grape variety pinot noir
Surface area 1,02
Production 4 000
Share of whole harvest 100%
Share of new barrels 40%
Alcohol 13%

The appellation

"Rugiens" comes from the red color (rouge in French) of the clays rich in iron oxides contained in its soil. It is divided into two parts: the "Rugiens Hauts" (upper Rugiens) and the "Rugiens-Bas" (lower Rugiens). "Rugiens-Bas" is considered the best part as it delivers the mouthfeel and the complexity of a grand cru. Rugiens liberates incomparable power and distinction in the Côte de Beaune. Powerful, racy, complete wine, it expresses itself with an additional dimension in all its components, whether complexity, depth, or longevity. We are the largest landowner in Rugiens-Bas with two plots covering a total area of 1.02 ha.

The wine and the style

Today's style remains faithful to Hubert's classic and terroirdriven 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

The 2022 Pommard 1er cru Les Rugiens delivers a splendid nose of black cherry and raspberry highlighted by a hint of tobacco. This same intensity lingers in the mouth with a concentration of suave and vibrant aromas that are in complete harmony with the texture and the power of this remarkably long wine.