

# DOMAINE de MONTILLE



## Pommard Les Cras

2022

**Color** red

**Grape variety** pinot noir

**Surface area** 0,5 ha

**Production** 3300

**Share of whole harvest** 33%

**Share of new barrels** 10%

**Alcohol** 12,5%

### The appellation

Pommard “Les Cras” is our only red village wine in the Côte de Beaune. Cras comes from “stony hillside”, often used to designate a soil made up of stony scree and pebbles. Our plot is ideally located in the upper part of the cru, on a gentle slope facing south, between two premier crus (“les Combes Dessus” and “le Clos Micot”). The gravelly soil is rich in quality red clays typical of Pommard. Planted in the early 1980s, it produces a generous, deep and sappy wine.

### 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