

DOMAINE de MONTILLE



Puligny-Montrachet

2022

Color white

Grape variety chardonnay

Surface area 1.50 ha

Production 12 000

Share of new barrels 15%

Alcohol 12,5%

The appellation

Our Puligny-Montrachet mostly comes from a 1.1 ha plot located in the AOC Puligny 1er cru “Les Chalumeaux” which was downgraded to village when it was replanted in 1975 by the INAO because the former owner had brought around 20cm of exogenous soil, which is prescribed by the AOC specifications. It is the only village vine located in the middle of the hillside, in the middle of the 1er Crus. Over the years, both erosion and our organic practices resulted in the roots plunging deeper towards the original terroir. This explains how come our Puligny-Montrachet shows unusual density and complexity for a village wine. The other two plots are “Les Levrons” and “Boudrières – Nosroyes” for 0.38 ha.

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