

# DOMAINE de MONTILLE



## Volnay 1er Cru Les Champans

2022

**Color** red

**Grape variety** pinot noir

**Surface area** 0,96 ha

**Production** 5 000

**Share of whole harvest** 33%

**Share of new barrels** 30%

**Alcohol** 13%

### **The appellation**

“En Champans” is one of the largest and most renowned crus in Volnay. “Champans” comes from the association of two words “champ” (field) and “pans”(incline) that can easily be translated as "Champ en pente" (slope). The upper part of the plot is made up of limestone with light brown soil, whereas the lower part is more clayey, with brown to reddish soil. Our vines stretch over the entire hillside and benefit from optimal sunshine.

### **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.