

DOMAINE de MONTILLE



Volnay 1er Cru Les Taillepieds

2022

Color red

Grape variety pinot noir

Surface area 1,51 ha

Production 8 000

Share of whole harvest 100%

Share of new barrels 30%

Alcohol 13%

The appellation

Famous "Les Taillepieds" gets its name from the small sharp stones that "cut your feet" when spading the earth. The cru is located in the middle of the hillside, facing South-East, with light brown clay and abundant small pebbles. It has little to envy the great wines of the Côte de Nuits. It is a model of aromatic purity, precision and thoroughness. Its mineral character, its purity, its firmness and its elegance evoke a Cistercian construction which, like the abbeys, seems to defy time.

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