

# DOMAINE de MONTILLE



## Vosne-Romanée 1er Cru Aux Malconsorts

2022

**Color** red

**Grape variety** pinot noir

**Surface area** 0,89

**Production** 5 000

**Share of whole harvest** 100%

**Share of new barrels** 50%

**Alcohol** 13%

### The appellation

Vosne-Romanée (153 ha), is home to some of the most precious and rare wines in the world. The plot located south of the famous Grand Cru La Tâche (DRC monopole), is called “Aux Malconsorts”. This 5.86-ha cru benefits from an exceptional location with altitude, exposure and type of soil similar to its illustrious neighbor. Domaine de Montille has the privilege of harvesting two plots in “Les Malconsorts”. One with an area of 0.89 ha covers the cru from top to bottom with different soils in the upper part (light brown clay and pebbles). and at the bottom (dark red clay). The origin of the term “Malconsorts” is uncertain. Some say it refers to the tormented history of the ownership of this vineyard, including legal battles to contest or assert ownership of this magical place. The wines are of prodigious finesse and elegance. The aromatic complexity, the floral, fragrant, often spicy notes are extraordinary. The silkiness of the tannins, the depth and the effortless character of the body give this wine an ethereal dimension.

### 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.

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 nose reveals a deep and exhilarating bouquet. The fruitiness of ripe, juicy cherry blends with nutmeg, delicate notes of earth and wood spice. On the palate, the attack is bold. It's a powerful and refined wine, with a velvety texture and distinction. Best to wait a few years to fully appreciate it.