

# « LE CAILLERET » 1<sup>er</sup> CRU DE PULIGNY-MONTRACHET 2010

## Domaine de Montille

<b>COLOR:</b>	White
<b>GRAPE VARIETY:</b>	Chardonnay
<b>VINTAGE:</b>	2010
<b>SURFACE AREA:</b>	0.85 Hectare
<b>PRODUCTION :</b>	370 cases (12x750ml)
<b>% NEW BARRELS :</b>	15%
<b>ALCOHOL :</b>	13% VOL
<b>PH :</b>	3.13



### The appellation

Perfectly situated in the mid-slope, this parcel of Puligny-Montrachet Premier Cru "Le Cailleret" is just to the north and at the same altitude as the prestigious Montrachet, just below Chevalier-Montrachet and just above the Premier Cru "Les Pucelles". Its location and the quality of its wines entirely justify its ranking as a "Grand" Premier Cru. For many wine lovers, it is a Grand Cru.

Its name "Le Cailleret" refers to its stony and rocky soils on which the vines are planted. Our Premier Cru Puligny "Le Cailleret" was planted in 1993, and this 0.85 hectare parcel is as close as it can be to Montrachet. This cru needs four to eight years to fully develop.

"Always at the top, this wine is extremely complete, well-bred and almost aristocratic. It is my favorite white wine of the Domaine." -- Alix de Montille

### The wines, the style

Our wines are known for their great aromatic purity. We always favor balance and elegance over power and extraction. The wines are classic expressions of Burgundy, of their appellations in general and of their specific terroirs in particular. The farming methods we use contribute to this individual style, and our winemaking methods aim to avoid excessive outside influences in order to bring out the equilibrium that can be found naturally in Burgundian terroir.

All our fruit is hand-harvested. Thanks to pneumatic presses, we can calibrate our presses to fit the quality of the grapes and the profile of the vintage. After a light settling, the musts are placed mostly in 600-liter barrels as well as in 228-liter barrels, where the alcoholic and malolactic fermentations take place.

We use approximately five to twenty percent new casks primarily made from Allier wood that sees a long yet light toasting. The first racking occurs after about one year of wood aging, after which begins the second, four- to six-month phase in stainless steel, which preserves the wine's freshness and tension. We finish the aging with a light fining followed by a similarly light and respectful filtration before bottling.

### Tending the Vines

The Domaine has practiced organic viticulture since 1995. Today, our wines are certified by Ecocert. Additionally, since 2005, biodynamic practices have been implemented to show our full respect for these living soils.

### The vintage

We began the 18th and finished the 30th of September 2010.

After a challenging winter where frost affected lots of vineyards and caused many young plants to die, 2010 began a bit behind schedule but with the softness of a rather hot spring. However, flowering didn't have the advantage of good weather, and this resulted in poor fruit set (coulture) and an abnormal mix of berry sizes within clusters (millerandage). Summer got off to a good start with a lovely first half of July. However, moody and chilly weather then set in until the beginning of September, when Burgundy's best helper in that month, a wind called *la Bise* (the Kiss), cleared the skies for a radiant sun to dry the vines while temperatures remained fresh.

The harvest date was, as is often the case, of utmost importance, and it is the reason we only purchase grapes harvested by our own team or under our control.

2010 is a grand vintage for whites, as it combines generosity and flesh with acidity and minerality. The aromas are ripe with the occasional exotique note and floral hints set against a citrusy background. The mouthfeels are packed with flavor, supple, and even powerful with their significant substance; however, happily their bouyant acidities provide remarkable balance.

The wines show well now even if the best cuvées, like Puligny "Le Cailleret" and Corton-Charlemagne, will improve with another seven to ten years.

### Tasting notes

-This is cool, airy, elegant and lacy with ultra-pure aromas of lemon, grapefruit, wet stone, pear and the plenty of floral influence that complements well the intensely mineral-driven, delineated and powerful medium-bodied flavors that culminate in a focused, linear and overtly austere finish. This is a very serious effort that will need most of the next decade to arrive at its peak. *Allen Meadows*