

BEAUNE 1^{ER} CRU « LES PERRIERES » 2007

Domaine de Montille

COLOR:	Red
GRAPE VARIETY :	Pinot noir
VINTAGE:	2007
SURFACE AREA:	0.64 Hectare
PRODUCTION :	215 cases
% WHOLE GRAPES:	33%
% NEW BARRELS:	20%
ALCOHOL :	13% VOL
PH :	3.50



The appellation

The term "Perrières" takes us back to the old quarries that long neighbored vineyards here. Contrary to Beaune "Les Sizies", the lieu dit "Les Perrières" sits on a marly and rocky terrain at the top of the slope, near the lieu-dit "Les Fèves".

The Domaine de Montille's parcel represents 0.64 hectare. It delivers a mineral, profound and structured wine that needs to spend a few years in the cellar in order to open up fully and develop the complexity worthy of a Premier Cru indication.

The wines, the style

Domaine de Montille is known to craft wines with great aromatic purity, always favoring balance and elegance over power and extraction. The wines are classic expressions of Burgundy, produced in the most natural way possible and possessing an impressive ability to age, as the family believes only time can reveal the true potential of the greatest wines. The domaine's current style remains faithful to Hubert's natural and idealistic approach, which demanded considerable patience while waiting for appropriate drinking windows for certain vintages. Etienne, however, has taken up the task to bring greater aromatic expression and silkier and more unctuous textures to the reds, allowing them to drink earlier, without compromising their ability to age. The domaine is known in Burgundy, among others such as Arlot, DRC, Dujac and Leroy, to regularly vinify using a significant proportion of whole clusters, varying by cuvée and by vintage.

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

For those of us who like fresh and refreshing wines with fairly low alcohol and bright acidity accompanied by correct aromatic and phenolic maturities, we have been waiting for this vintage for a long time ! The hot and warm months of April and May forewarned an early harvest, likely at the end of August, but the weather changed to chilly and rainy for the rest of the summer. We pushed back the harvest dates because, as was generally the case for this vintage, one of the keys to success was that it could not be rushed. We started at

the very end of August with the reds, and after a few days break, we picked the whites.

The reds show a very fresh nose with vibrant red fruit aromas of raspberry and red currant along with floral notes. We chose to use a significant portion of whole clusters in the fermentation because the grape and stem quality was high. The mouthfeels are full, fleshy and generous. The noses are vibrantly intense ; the tannins are fine, silky and integrated with the fruit ; and overall, there is a sensation of balance and freshness that persists through the long, mineral finish. As for whites, the 2007 vintage represents what we like in noble white wines : grace, heightened minerality and lots of restraint..

Tasting notes

- (35% stems). *Classic ruby. This also displays a very high-toned nose of raspberry, cranberry, minerality and a hint of iron-infused earth that is also picked up by the clean, bright and beautifully delineated middle weight flavors where the minerality of the nose is more obvious on the long and tension-filled finish. 2012+*

Allen MEADOWS' – BURGHOUND