

# NUITS-SAINT-GEORGES « AUX SAINTS-JULIENS » 2008

## Domaine de Montille

|                         |                        |
|-------------------------|------------------------|
| <b>COLOR:</b>           | Red                    |
| <b>GRAPE VARIETY:</b>   | Pinot noir             |
| <b>VINTAGE:</b>         | 2008                   |
| <b>SURFACE AREA:</b>    | 0.58 Hectare           |
| <b>PRODUCTION:</b>      | 175 cases (12 x 750ml) |
| <b>% WHOLE GRAPES :</b> | 100%                   |
| <b>% NEW BARRELS :</b>  | 25%                    |
| <b>ALCOHOL :</b>        | 12.5% VOL              |
| <b>PH :</b>             | 3.58                   |



### The appellation

Found at the heart of the appellation, the small village of Nuits-Saint-Georges splits its terroir in two. To the north, the wines are more aromatic and softer, recalling those of the neighboring village, Vosne-Romanée. Those to the south, in the direction of Premeaux, tend to give wines that are denser and firmer and that demand patience.

The name "Saints-Julien" harks back to the beginning of Christianity in France. Effectively, in the sixth century, Saint Martin constructed a chapel in the name of Saint Julien, which though gone today gave its name to this vineyard. A cross was erected at the border of our vineyard where the chapel formerly sat.

Our parcel of 0.58 hectare is situated at the foot of the slope on the appellation's north side going toward Vosne-Romanée and in the direction of our Premier Cru "Les Thorey". This wine's resemblance to those of Vosne's is striking: highly aromatic and almost perfumed with floral notes, this gentle and succulent wine with a delicate frame flourishes fairly early, within three to five years. It is a ballerina that often benefits from whole cluster vinification.

### 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

The weather in 2008 was capricious with a fairly mild winter followed by a spring and summer that were essentially cool and damp, slowing the maturation of the grapes and permitting the development of rot. Additionally, at the end of August, we worried when the meteorologists predicted another week of cold and rainy weather. Then, a miracle occurred. On September 13, "la Bise", which is a cool and dry north wind, arrived, clearing the sky of clouds. It blew for about three weeks. This was exactly what was needed. There was sunshine to help the grapes achieve maturity, cold nights to preserve the grapes' acidity, and finally, a dry wind to stop and dry out the rot. We just had to wait.... Harvest began at the end of September with radiating sunshine but cool temperatures. In the end, even if the quantities are small, 2008 is a very lovely surprise, a very Burgundian vintage with aromas deriving from the late maturation and reminding us of 1978.

### Tasting notes

*-Medium red. Nose offers a rather fragile red berry and floral perfume. Fresh and floral but lighter and less substantial than the last few samples from the C o t e de Beaune. A bit slight but floral, subtle and fine-grained-and livelier than the 2007 version. By Stephen TANZER*