

« CORTON CLOS DU ROI » GRAND CRU 2011

Domaine de Montille

COLOR:	Red
GRAPE VARIETY :	Pinot noir
VINTAGE:	2011
SURFACE AREA:	0.84 Hectare
PRODUCTION :	320 cases (12x750ml)
% WHOLE GRAPES :	33%
% NEW BARRELS :	40%
ALCOHOL :	13% VOL
PH :	3.60



The appellation

Like a dash that connects the Côte de Nuits and Côte de Beaune, the hill of Corton relies on its perfect contours and provides the only red Grand Crus of the Côte de Beaune. The "Clos du Roi", known as one of the finest of the Crus of Corton, was an ancient holding of the dukes of Burgundy until the death of the last duke, Charles the Bold, in 1477. The vineyard then became the property of the King of France, Louis XI.

This Grand Cru sits mid-slope on the south-east of the hill and enjoys premier quality clay and limestone soils. The Domaine's parcel is exceptionally well-placed, in the heart of the hillside, just above the path that separates "Les Bressandes" from "Clos du Roi".

Corton "Clos du Roi" is a Grand Cru in and of itself. It has the material, the complexity, the touch and the profoundness required. It is remarkable to find in the wine its geographical positioning, borrowing as much from the Côte de Nuits (complex aromatics and superior tannin quality) as from the Côte de Beaune (freshness, vibrancy and firmness of material).

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

We harvested from the 27th of August through the 8th of September.

2011 was a truly beautiful vintage with a successful combination of a vintage like 2007 (low alcohol, high acidity, very good phenolic maturity with still-crunchy fruits) and a vintage with more substance and sappiness like 2009. The alcohol levels are low, generally around 12.5%, and the acidities are high without sticking out. If we had to choose a few adjectives to characterize this vintage, these would be the ones : freshness, energy, transparency, fluidity, balance and harmony.

The aromas are very fresh and crunchy with red fruits (raspberry, strawberry and red currant) with touches of spices (cinnamon and cardamom) and flowers (peony and poppy), especially in wines vinified with whole clusters. Transparency is another important quality of the vintage with the clear expression of the terroirs – more so than in the three prior vintages – with plenty of nuance and detail.

As is often the case, the wines surprised us and the quality of their tannins is well beyond what we expected given the results of the analyses of sugar, acidity and maturity. The mouthfeels are long and seductive with bright tannins that are well-integrated with the fruit, giving absolutely no astringence. The texture is fine and vibrant with a fluid development on the palate that gives a sensation of energy along with excellent persistence on the finish.

During the harvest, we had a good feeling about the quality and maturity of the tannins, which gave us the confidence to work with whole clusters. The following cuvées included two-thirds whole clusters: Volnay Mitans, Pommard Pézerolles and Pommard Rugiens. For Volnay Taillepièdes, Nuits-St-Georges Les Thorey, Corton Clos du Roi, Clos-Vougeot, Vosne-Romanée Les Malconsorts and Vosne-Romanée Les Malconsorts Christiane, 100% whole clusters were used.

Most, such as the Beaune Premier Crus, will be ready to drink between 2015 and 2020, but the others (Volnay, Pommard, Corton and the Côte de Nuits cuvées) will age very well and can wait until 2025 or 2030. They will be magnificent bottles.

Tasting notes

-A highly complex and intensely sauvage nose of floral elements, pungent earth, humus, underbrush and discreet spice elements serves as an appropriate introduction to the impressively rich big-bodied flavors that possess a firm but not rustic tannic structure. There is excellent power and plenty of Corton-style muscle on the balanced and strikingly persistent finish. A classically styled example that will require plenty of cellar time. Allen Meadows