

# CORTON CLOS DU ROI GRAND CRU 2013

## Domaine de Montille

<b>COLOR:</b>	Red
<b>GRAPE VARIETY:</b>	Pinot noir
<b>VINTAGE:</b>	2013
<b>SURFACE AREA:</b>	0.84 Hectare
<b>PRODUCTION :</b>	240 cases (12x750ml)
<b>% WHOLE GRAPES:</b>	66%
<b>% NEW BARRELS:</b>	50%
<b>ALCOHOL :</b>	13% VOL
<b>PH :</b>	3.50



### 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

Harvest begun on October 1<sup>st</sup> and was narrowed down to a week.

With a cold and rainy spring, 2013 vintage started off badly. A late flowering (3 weeks) leading to a heterogeneous fruit set was announcing a low yield for the third year in a row.

Then, came the salvaging summer: A warm and sunny weather allowed for a perfect vegetative condition and we caught up one week on fruit development.

A damp September showcased our organic and Biodynamic methods: while Botrytis pressure was rising high in the vineyard, our berries were ripening slowly but surely, allowing us to harvest before October's storms which clearly degraded the situation.

Once again, the Côte de Beaune suffered hail storms in 2013, the worst one on July 23<sup>rd</sup>. However, despite important losses, the quality was barely affected. Indeed, with up to 2 months between those events and harvest, the vines recovered and the damaged bunches dried and fell.

*"2013 is the kind of vintage that I absolutely love. It's a burg geek's vintage par excellence."* Allen Meadows

2013 is a cool vintage with a fresh, elegant, crisp flesh. The wines are showing well since the first tasting in barrels and our village wine should come to maturity quickly. As for any good vintage, the 1er and Grands crus will provide pleasure in their youth (5yo) and for a long time. To preserve this vintage's fruit, we chose to destem most of our wine on the Côte de Beaune, except for the Corton (2/3 whole cluster) and Volnay Mitans and Taillepieds (respectively 1/3 and 100%). In the Côte de Nuits where the stem maturity and the absence of hail allowed it, we kept around 2/3 of whole cluster, asserting our style.

### Tasting notes

*-This is notably more sauvage in character with abundant spice and floral elements add a touch of elegance to the otherwise frank and rustic aromas of mostly dark berry fruit. There is both excellent volume and richness to the muscular and powerful big-bodied flavors that possess excellent depth and length. This is a classic example of Clos du Roi and should age accordingly.*

Score: **92-94** Tasted: Apr 15, 2015 Drink: 2025+ Issue: 58

**Allen Meadows, BURGHOUND**