

BEAUNE 1^{er} CRU « LES AIGROTS » 2015

Domaine de Montille

COLOR:	White
GRAPE VARIETY:	Chardonnay
VINTAGE:	2015
SURFACE AREA:	0.49 Hectare
PRODUCTION :	125 caisses (12 x 750ml)
% NEW BARRELS:	15%
ALCOHOL :	13% VOL
PH :	3.3



The appellation

The heart of the city of Beaune beats to the rhythm of wine. Tucked into the heart of one of the most prestigious vineyard areas, the area surrounding the wine capital of Burgundy is one of its biggest appellations: 410 hectares planted mostly to Pinot Noir with 42 Premier Cru vineyards. But the Beaune *blancs* have nothing to be ashamed of, and certain bottlings from "Les Grèves" and "Clos des Mouches" are the great references.

Though it may appear otherwise, the word "Aigrots" has nothing to do with the terms "Aigre" or "Aigreur", "Sour" or "Sourness", but indicates the presence of holly, a thorny scrub bush, which comes from an old dialectical word, "Argifolium".

Our parcel of Beaune Premier Cru "Les Aigrots" of 0.49 hectares is located at the foot of the hill on gently sloping clay, marne and limestone soil. It offers a fruit-driven, ample and generous wine that is usually accessible early on.

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

2015 began with a mild and rainy winter, essential to increase the water table level. The very sunny and warm weather quickly dominated and characterized this vintage. Early budding out was encouraged by the mild temperatures of April. And with the same trend, the temperatures of late May and June allowed a serene flowering in both our Côte de Nuits and Côte de Beaune vineyards.

The months of July and August showed warmer temperatures than average, even at night, though without the heat waves like in 2003. As the heat and drought began to delay the veraison and the vines started suffering, the rains in mid-August saved them and helped revive maturation.

The vines grew almost ideally and produced impeccable quality fruit; with small berries and thick skins full of anthocyanins for the reds. We started harvesting our whites on August 29st with a lot of freshness and very nice acidities. Therefore, our whites do not show any over ripe aromas, all the contrary, they are astonishing by their freshness and their length. Some wines will be ready to drink in their youth; between 2 and 5 years old (Burgundy and some villages). But 2015 is also a vintage with aging potential (7 to 10 years) for the great wines like our Puligny 1er Cru the Cailleret and Corton Charlemagne.

Tasting notes

A ripe yet appealingly cool nose is mostly comprised by notes of essence of pear and citrus elements. There is a lovely sense of vibrancy to the bright, clean and softly stony middle weight flavors that deliver good if not truly exceptional persistence on the lemon-tinged finale. This should drink well early if preferred.

Score: 88-91 Tasted: Jun 11, 2017 Drink: 2020+ Issue: 67