

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

Domaine de Montille

COLOR:	Red
GRAPE VARIETY:	Pinot noir
VINTAGE:	2015
SURFACE AREA:	0.64 Hectare
PRODUCTION :	200 caisses (12x750ml)
% WHOLE GRAPES:	66%
% NEW BARRELS:	25%
ALCOHOL :	13% VOL
PH :	3.45



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

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.

We started harvesting our whites on August 29st with a lot of freshness and very nice acidities. As for the reds, the analyses and the ripeness were so encouraging, that we started the harvest on September 1st.

The Phenolic maturities perfectly completed, there were only leaves and insects to be removed from the sorting table. Such a great quality of ripe grapes could only produce perfectly balanced wines and allowed us to use high percentage of whole cluster for the winemaking.

The reds with purple and deep robes, exalt their fruity and floral bouquets. On the palate the tannins are dense and of great maturity. It will however be necessary to be patient before being able to appreciate, the full potential of this exceptional vintage in red. It is similar to 2005 and ageing these wine at least ten years, is strongly recommended for all our 1er Crus, except perhaps, Beaune 1er cru "Les Sizies".

The only cloud on the horizon for this vintage, is the low yields due to the lack of juice in the grapes. But for sure, this will soon be forgotten when tasting these wines!

Tasting notes

Bright, full red. Distinctly limestone-driven aromas of raspberry, earth and smoky minerality. Silky, sappy and impressively concentrated, with black raspberry and cooler cherry flavors framed and enlivened by brisk acidity. The serious, broad tannins arrive late, allowing the wine's fruit flavors to carry well on the aftertaste

Score: **90-92** review date: Jan,2017 Drink: 2019-2031 Issue: 62

Stephen Tanzer – Vinous