

CORTON CLOS DU ROI GRAND CRU 2017

Domaine de Montille

COLOR:	Red
GRAPE VARIETY:	Pinot noir
VINTAGE:	2017
PRODUCTION :	283 cases (12 x 750ml)
% NEW BARRELS :	45%
ALCOHOL :	12.8% VOL
PH :	3.57



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 Cru 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

The 2017 vintage at Domaine de Montille started off with a very tricky spring.

The vineyards on the slopes withstood the frost, unlike in 2016, where the frost damaged, the vineyard untypically, unevenly and mainly in the white vineyards. The 2017 spring concentrated the cold in low lying parcels meaning that the majority of vignerons lost buds in their Bourgogne or even Aligoté parcels. The loss is usually considered acceptable compared to losing fruit in village or premier cru appellations.

The 2017 reds are of great freshness of fruit, with notes of raspberry, strawberry and other red fruits including sour cherry, with a floral touch and spice passing from the entire harvest. The palate is full, ethereal, with crunchy fruit and slightly acidic.

The tannins are very well integrated in the fruits with a rather light texture and silky, comparable to the 2010 and 2002 vintages. What's surprising and enjoyable, is the salinity present in our whites, and also in our reds, which is quite rare. The balance between the fruit and the structure allowed us to work with high percentages of whole cluster for many of our cuvées.

2017 is a particular vintage; thanks to the quality of the tannins and more generally the profile of the wines, these will be pleasant to taste young (especially for the wines of Beaune, Volnay, Pommard) and also after ageing more than 10 years (especially Corton and Côte de Nuits). It is quite rare and deserves to be mentioned.

In white, it is a great vintage, crystallized, beautiful aromatic complexity, mixed with hawthorn, white flowers and citrus fruit. Early harvest, started on the 29th of September, so we were able to quite the freshness and tension of the vintage. The texture is fluid, the mouths are big, deep and saline. It is closer to 2014 and 2007, than the last vintages will be in my opinion, ready earlier (3 to 7 years) even if these wines will flourish over time.

Enjoy the vintage !

Tasting notes

The 2017 Corton Clos du Roi Grand Cru matures in 50% new oak with two-thirds whole cluster fruit. It has a very attractive and detailed bouquet with wild strawberry, raspberry, freshly tilled loam and autumn leaf aromas. The palate is medium-bodied with sappy red fruit, a little chewy on the mid-palate with good substance. This is a solid, though not muscular Corton with fine grip and impressive density on the finish. This should offer long-term pleasure.