

# PULIGNY-MONTRACHET 1<sup>ER</sup> CRU LE CAILLERET 2017

## Domaine de Montille

<b>COLOR:</b>	White
<b>GRAPE VARIETY:</b>	Chardonnay
<b>VINTAGE:</b>	2017
<b>PRODUCTION :</b>	440 cases (12 x 750ml)
<b>% NEW BARRELS :</b>	25%
<b>ALCOHOL :</b>	13.2% VOL
<b>PH :</b>	3.21



### The appellation

Perfectly situated in the mid-slope, this parcel of Puligny-Montrachet Premier Cru "Le Cailleret" is just to the north and at the same altitude as the prestigious Montrachet, just below Chevalier-Montrachet and just above the Premier Cru "Les Pucelles". Its location and the quality of its wines entirely justify its ranking as a "Grand" Premier Cru. For many wine lovers, it is a Grand Cru.

Its name "Le Cailleret" refers to its stony and rocky soils on which the vines are planted. Our Premier Cru Puligny "Le Cailleret" was planted in 1993, and this 0.85 hectare parcel is as close as it can be to Montrachet. This cru needs four to eight years to fully develop.

"Always at the top, this wine is extremely complete, well-bred and almost aristocratic. It is my favorite white wine of the Domaine." --Alix de Montille

### 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.

### 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 vigneron 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 Puligny-Montrachet 1er Cru Les Caillerets offers up a nuttier, more reductive bouquet than the Foliatières, wafting from the glass with notions of toasted bread, lime zest and crisp green apple. On the palate, the wine is medium to full-bodied, ample and tangy, with a tense, tight-knit core, chewy dry extract and good grip on the long finish. It's one of the high points of de Montille's 2017 collection.