

BEAUNE 1^{er} CRU « LES SIZIES » 2012

Domaine de Montille

COLOR:	Red
GRAPE VARIETY:	Pinot noir
VINTAGE:	2012
SURFACE AREA:	1.62 Hectares
PRODUCTION :	350 cases (12 x 750ml)
% WHOLE GRAPES:	33%
% NEW BARRELS:	20%
ALCOHOL :	12.5% VOL
PH :	3.50



The appellation

The Beaune Premier Cru "Les Sizies" is an introduction to our Premier Crus. With our Bourgogne Rouge, it allows the discovery of the de Montille style and the cachet of the Domaine, which favors purity and elegance.

"Sizies" comes from the name of the property's owner in the 18th century, Renaud de Sessie, who owned large tanneries in Beaune.

This vineyard of 1.62 hectares, planted on clay-driven soils at the foot of the slope, offers us a wine of generous pleasure with lots of fruit that can deliver its full potential even in its youth. It drinks well without too much of a wait, but it can nonetheless surprise with its aging capacity of approximately 15 years.

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 harvest began September 17 and continued through the end of the month.

Recalling the 2012 vintage brings on two different sentiments. For one, there is the great satisfaction to have an excellent vintage in terms of quality, especially in red. For another, there is the profound disappointment of tiny yields accompanied by the hail devastation of many vines, from Santenay up to Pommard. The weather was difficult at the beginning of the season but improved around mid-July, which saved the quality of the vintage. Concerning the yields, they are very low, and everything that could have contributed to lowering them happened in 2012: small flowering, poor fruit set, uneven berry size...and unfortunately, hail.

The aromas have a rare complexity and elegance. They offer an astonishing bouquet of spices, cherry pits, black fruits, dried flowers, musk and hard candies. The textures are simultaneously dense and ethereal. The attacks are brisk and the mid-palates are ethereal and lengthy. The tannins are soft and well-wrapped in intense fruit that vasculates between tangy and sweet. The suave finishes offer refreshment and persistence.

We left two-thirds whole clusters in Beaune Perrières, Beaune Grèves and Volnay Mitans and 100% in Volnay Les Taillepieds, Corton Clos du Roi and all the Côte de Nuits cuvées, including in our village level Nuits-St-Georges « Les Saints-Juliens ». These are all wines to age for at least ten years, even 20-25 years for the Grand Crus and « Grand » Premier Crus from the Côte de Nuits.

This is quite rare, but we have found slight reduction in most of the wines. As such, we advise to decant them about one hour if they are being tasted before they reach ten years old.

Tasting notes

- *There is enough reduction present to knock down the nose but the underlying fruit appears to be ripe. There is a velvety mouth feel to the concentrated medium-bodied flavors that are shaped by phenolically mature tannins on the dusty and moderately austere finish. This balanced and mineral-inflected effort should reward up to a decade of cellaring.*

Score: **88-90** Tasted: Apr 15, 2014 Drink: 2019+ Issue: 54 - . **Allen Meadows**