

NUITS-SAINT-GEORGES « AUX SAINTS-JULIENS » 2009

Domaine de Montille

COLOR:	Red
GRAPE VARIETY:	Pinot noir
VINTAGE:	2009
SURFACE AREA:	0.58 Hectare
PRODUCTION:	225 cases (12x750ml)
% WHOLE GRAPES:	66%
% NEW BARRELS:	25%
ALCOHOL:	13% VOL
PH :	3.70



The appellation

Found at the heart of the appellation, the small village of Nuits-Saint-Georges splits its terroir in two. To the north, the wines are more aromatic and softer, recalling those of the neighboring village, Vosne-Romanée. Those to the south, in the direction of Premeaux, tend to give wines that are denser and firmer and that demand patience.

The name "Saints-Julien" harks back to the beginning of Christianity in France. Effectively, in the sixth century, Saint Martin constructed a chapel in the name of Saint Julien, which though gone today gave its name to this vineyard. A cross was erected at the border of our vineyard where the chapel formerly sat.

Our parcel of 0.58 hectare is situated at the foot of the slope on the appellation's north side going toward Vosne-Romanée and in the direction of our Premier Cru "Les Thorey". This wine's resemblance to those of Vosne's is striking: highly aromatic and almost perfumed with floral notes, this gentle and succulent wine with a delicate frame flourishes fairly early, within three to five years. It is a ballerina that often benefits from whole cluster vinification.

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

We harvested between the 5th and 18th of September.

The 2009 vintage arrived softly with a mild spring and a rather hot June and July, even if rains tried to upset the weather's balance at the end of July and for part of August. The harvest began fairly early, especially for Domaine and Maison de Montille, where freshness, precision and balance are always favored rather than over-ripeness. We started on the 5th and finished on the 18th of September. The results give a freshness and balance on the palate that favor a lift and a savoriness in our wines that don't give a typical impression of the vintage.

2009 is an excellent red wine vintage. Its quality compares to 2005, even if the profile of these two vintages and their optimal drinking windows are different. In fact, the 2009s resemble the 1959s or perhaps the 1989s with their ripe, yet still crackling red fruits as well as some black cherry notes melting into a background of spices mixed in with floral notes, if for no other reason than that we left in whole clusters, which we often do.

The mouthfeels are suave and vinous with freshly acidic notes and finely tuned a tannic structure that gives the wines more suppleness than the 2005s. The finishes are persistent and fresh to the point of being vibrant.

Most will be ready to drink between 2015 and 2025, while the Grands Premiers Crus and the Grands Crus can wait until 2030 or even 2040 and will be magnificent bottles.

Tasting notes

-Medium red. Nose offers a rather fragile red berry and floral perfume. Fresh and floral but lighter and less substantial than the last few samples from the Cote de Beaune. A bit slight but floral, subtle and fine-grained-and livelier than the 2007 version. 87-89

Stephen Tanzer

*-An intensely floral component adds elegance to the otherwise fresh and earthy red pinot fruit that evidences a sauvage hint. The pure, intense and vibrant medium-bodied flavors possess a discreet touch of minerality that adds lift to the understated and relatively fine finish. A lovely villages. Comments: Outstanding - Tasted: May 06, 2011 - Score: 89 - Drink: 2015+ **Burghound Issue 42***