

Domaine de Montille,  
**Beaune 1er Cru 'Les Grèves' 2018**  
 Beaune, Burgundy, France



|                 |                                                                                 |
|-----------------|---------------------------------------------------------------------------------|
| Grape Varieties | <b>100% Pinot Noir</b>                                                          |
| Winemaker       | <b>Etienne de Montille</b>                                                      |
| Closure         | <b>Diam</b>                                                                     |
| ABV             | <b>13%</b>                                                                      |
| Residual Sugar  | <b>3g/L</b>                                                                     |
| Acidity         | <b>4.5g/L</b>                                                                   |
| Wine pH         | <b>3.6</b>                                                                      |
| Bottle Sizes    | <b>75cl</b>                                                                     |
| Notes           | <b>Certified Organic, Sustainable, Vegetarian, Practising Biodynamic, Vegan</b> |

## PRODUCER

Founded in the mid-18th century, this family-owned estate is one of the most historic in the Côte d'Or, with ninth generation Etienne de Montille now at its helm. Etienne inherited this responsibility from his late father, Hubert, whose tenure lasted a staggering 50 years. While 90% of the region's production was sold to négociants, Hubert gained fame for his estate-bottled, long-lived and characterful wines. Etienne initially trained as a lawyer but was drawn back to Volnay where he invested in rebuilding the estate. He was a savvy buyer and the domaine now boasts 37 hectares across 35 separate appellations, making it one of the most enviable vineyard holdings in the Côte d'Or. Etienne was an early advocate of organic farming. In 1995 he introduced these principles to the estate's vineyards. Biodynamic practices followed in 2005, and the domaine received 'Ecocert Bio' certification in 2012. Today, Etienne works with American-born chef de cave Brian Sieve, who has been with the domaine for over a decade.

## VINEYARDS

The Beaune 1er Cru of "Greves" refers to the its gravelly terroir. The vines, planted on a lightweight, clay and limestone soil, enjoy optimal east exposition. De Montille's 1.26 hectares are located just below Bouchard's "Vigne de l'Enfant Jesus", the most famous part of Greves. The Domaine has practised organic viticulture since 1995 and was certified organic in 2012. Since 2005 it has also converted to biodynamic viticulture.

## VINTAGE

2018 started with a cold, humid winter. During spring, temperatures rose over 30°C so the vines grew very quickly. Harvest started on the 23rd of August, and lasted 3 weeks. The quality of the juice was surprising. The biodynamic practices helped the vines give their best despite the heat waves. As a result, the wines show an incredible balance between alcohol and freshness.

## VINIFICATION

Grapes were hand picked and selected both in the vineyard and at the cellar. The wine was vinified using 50% of whole bunch, varying by cuvée and by vintage. Ageing took place in barrel (25% of new oak) for 14 to 18 months and then the wine was assembled and moved into stainless steel. Sulfur were added at bottling and not during vinification. The philosophy is to produce wines with great aromatic, purity, balance, and elegance rather than with power and extraction. The Domaine's current style remains faithful to Hubert's natural and idealistic approach. However, Etienne, Hubert's son, is giving the wines greater aromatic expression and silkier textures, so that they can be drank earlier, without compromising their ability to age.

## TASTING NOTES

The 2018 Beaune Grèves 1er Cru has a lovely bouquet of red berry fruit laced with slate and bay leaf aromas. The palate is well balanced with a mineral-rich entry, a fine bead of acidity and touches of brown spice sprinkled over the red fruit. The stony, terse finish shows the potential for ageing.