

Domaine de Montille,
Bourgogne Blanc `Le Clos du Château` 2022
 Bourgogne, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Brian Sieve
Closure	Diam
ABV	12.5%
Bottle Sizes	75cl, 150cl

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

De Montille's `Le Clos du Château` is a five-hectare vineyard located within the walls of the Château de Puligny. As this plot was historically the Château's garden, it wasn't included in the appellation when it was drawn up, but lies in the heart of Puligny-Montrachet. Soils here are clay-limestone. The domaine was an early advocate of organic farming which they introduced to the estate's vineyards in 1995. Biodynamic practices followed in 2005, and the domaine is now fully certified both organic and biodynamic.

VINTAGE

Following the challenges of 2021, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest began at the end of August and lasted until mid-September and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

The hand-picked grapes were carefully selected on the winery sorting table to ensure only the best were vinified. They bunches were then gently pressed before undergoing a slow fermentation in 3rd, 4th and 5th use French oak barrels with indigenous yeasts. Following fermentation, the wine was aged in the barrels for 12 months with some lees stirring to add texture to the palate.

TASTING NOTES

This wine boasts exuberantly fresh aromas of lemon rind and white orchard fruit, with a generous mouthfeel thanks to the clay soils. The palate is fresh and expressive, displaying ripe stone fruit flavours balanced by bright acidity and a persistent finish.