

Monthélie 2018

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TASTING NOTES

The color is pale yellow. the nose will seduce you with its aromas of hazelnuts, citrus, associated with toasted notes. On the palate, tension and richness combine to offer a beautiful balance.

ORIGIN

Monthélie is one of the smallest appellations in the Côte de Beaune, with a mere 120 ha of planted vines, including its minuscule 7.5 ha production of Chardonnay. The altitude is around 280 metres, with steep slopes and a south-easterly exposure which give the grapes excellent maturity year after year. The ground here is so-called 'white' soil with a low limestone content, bestowing refinement and subtlety on the wine.

Our supply comes from plots located at the top of the hill.

VITICULTURE

Grape variety: chardonnay

Soils: mostly limestone.

Orientation: East

Surface area under vine: 0.2113 ha

Pruning: Guyot system

Yield: 50 hL/ha

Average age of the vine: 40 years old.

VINIFICATION

Harvest date: 12 September 2018.

The grapes were handpicked and were sorted a first time in the vineyard and a second time when they arrived at the winery.

At the winery: The whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels of 450L & 300L with no settling to preserve a maximum of lees. Long fermentation using indigenous yeasts for added complexity and freshness.



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged for 14 months with no racking or stirring to bring out all of this wine's minerality. 40% new French oak barrels.

Barrels: Oak of French origin toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

BOTTLING

Bottling: The wine was bentonite fined and very gently filtered before being bottled using gravity in December 2019.

Number of bottles: 1,434.

VINTAGE

2018, abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines.

Ageing potential: from 4 to 7 years.



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