DOMAINE de MONTILLE
Burgundy, France

HISTORY

The storied Domaine de Montille traces its history in Burgundy back to the 1730s. Hubert de Montille took the helm in 1947 with a drive and passion that eventually earned the family a place in the upper echelon of Burgundy estates.

Following in his father's footsteps, Etienne de Montille grew the family holdings to 35 hectares and in 1995, took the bold step of transitioning the vineyards to organic and biodynamic farming.

VINEYARDS & WINEMAKING

In addition to his commitment to natural viticulture, one of Etienne's greatest accomplishments has been the expansion of the de Montille holdings to include some of the Cote d'Or's greatest terroirs, such as parts of the Thomas-Moillard estate in 2005 (with Domaine Dujac), including parcels in Vosne-Romanée Les Malconsorts.

The winemaking at de Montille has evolved over the years, and the resulting wines are less austere in their youth than in the Hubert era. Today's wines are fresh and elegant with terroir-transparency and a structure that is built to last.

Each vintage receives its own winemaking regimen that corresponds to that vintage's conditions. Reds often include whole cluster, often 50-100%, though occasionally some wines are de-stemmed. Macerations last 12 to 16 days, with pigeages usually twice a day (versus 6-8 times a day in the Hubert era!). New wood is kept to a minimum, usually 30% or less, except for the very top cuvées that might be 40-50%.

On the white side, grapes tend to be picked early for energy and freshness, and then are often aged in a mix of 228- and 600-liter barrels (with little or no batonnage). Again, new oak is judicious, usually no more than 20-25%.

Region Burgundy

Appellations
Côte de Beaune & Côte de Nuits

Year Founded 1730s

Proprietor Etienne de Montille

Winemakers
Jacques Montagnon & Brian Sieve

Varieties Cultivated
Pinot Noir, Chardonnay

Soils clay & limestone

Farming Practices
organic, biodynamic, sustainable