

2017 Corton Charlemagne Grand Cru

Domaine de Montille, Burgundy, France

Product details

Vintage:	2017	Drinking:	2021 2034
Producer:	Domaine de Montille	Alcohol:	13.00%
Region:	Burgundy	Variety:	
Country:	France		

Reviews

The 2017 Corton-Charlemagne Grand Cru comes from Les Pougets and matures in just under 30% new oak. This has a vivacious and tensile bouquet with orange zest and Japanese yuzu aromas that burst from the glass. The palate is well balanced with a fine bead of acidity, quite taut for a Corton-Charlemagne but it is graced with impressive balance. The spicy finish is welcome. This is a finally crafted Grand Cru.

92-94 Points, Neal Martin

Ripe citrus that is almost honeyed in its intensity. Complexity of the savoury mealy nose from lees and oak. Big and rich in the mouth. Great presence and fullness but no fat, just muscle. Mouth-watering acidity on the finish means that everything is in balance just not in the least ready. All to come. Stony, almost prickly, aftertaste.

17.5+, Julia Harding, JancisRobinson.com

About the producer

One of the great estates in Burgundy, Domaine de Montille produces incredibly elegant and understated wines. Established by Hubert de Montille, who inherited a few Volnay vines in 1951, the estate now comprises 17 ha. The wines had a reputation for requiring a long time to reach maturity but under Étienne de Montille, with the help of Chef de Cave Brian Sieve, the aromatic complexity of the wines has been brought to the fore.