

Winereport 16/07/2021 by M.Akihiko YAMAMOTO

The 2019, the second vintage of de Montille & Hokkaido, was presented in Tokyo on the 15th. Explained Hakodate's terroir and the future of project from the General Manager Hayuru Yano, I tasted three kinds of wines, Kerner, Zweigelt and Pinot Noir. The project was started in 2016 by Etienne de Montille, the head of the Domaine de Montille, based in Volney. In 2019, Chardonnay and Pinot Noir were planted in the Kikyo district of Hakodate City, which overlooks Hakodate Bay to the south. From the vines in their own vineyard It will be vinified from 2023. In 2019, the purchased grapes will be entrusted from M. Bruce Gatlove, who runs a 10R winery in Iwamizawa. I entrusted it to vivificate. The 2019 vintage is different from the “豪 Oser 208”, which represents boldness and challenge

Kerner:

"De Montille & Hokkaido Kerner SURPRISE [Amazing] 2019". Kerner is hand-picked from a 0.25ha vineyard, 26 years old vine in Aki Orchards in Yoichi Town. Whole bunch squeezed, Dummies new barrel and stainless steel tank, aged for 14 months barrels. Sulfurous acid is added at 30 mg / L before fermentation and 65 mg / L during aging and bottling.

“驚 Surprise 2019” is deep yellow, quince, lemon candy, pear skin, stony, linear texture, raw It has a lively acidity and a smoky mineral feel. Medium body with a comfortable tension. Jasmin, Apple honey, mellow and salty finish.

1440 bottles produced. 91 points.

Zweigelt:

"De Montille & Hokkaido Zweigelt SURPRISE [Amazing] 2019" (de Montille & Hokkaido Zweigelt [surprise] 2019) is blueberry, plum perilla, licorice, white pepper, refreshing and slightly tannic. Medium body. As the temperature rises, the floral scent rises and is mellow. Moderate condensation A feeling, light taste, and a seamless finish.

1440 bottles produced. 90 points.

Pinot Noir:

"De Montille & Hokkaido Pinot Noir SURPRISE [Amazing] 2019" (de Montille & Hokkaido Pinot Noir [Surprise] 2019) hand-picked 0.6ha of grapes from Kimura Farm in Yoichi, which is also supplied to 10R and Norakura, and 14 month in 3 year barrels, aged in a stainless steel tank for 1 month. There is a touch of stems coming from whole bunch fermentation, violets, crashed raspberries -, Blood orange, spicy and star anise, dry cloves, juicy acid, pure and linear texture Char is supported by skeletal tannins. The expressiveness of details is accurate. Rose petals, umami and salty taste, the cool tension lasts for a long time. Harmonious and seamless from 2018, which I drank at the end of 2020.

1920 bottles. 91 points.

Etienne was unable to come to Japan, so Bruce sent a sample to Burgundy in June and finished it with the chief technology officer, Batiste PAGES in exchanging by ZOOM. The details were left to Hakodate, and the style was almost the same as 2018. The unit price is 5900 yen (tax included) for Kerner and Zweigelt and 7500 yen (tax included) for Pinot Noir, but they will be sold together. They will give priority to last year's buyers and start shipping in September. Kerner will be supplied for 10 years, while Pinot Noir and Zweigelt will be supplied until 2023. From 2023 Introducing Pinot Noir in their own vineyard. Plant 15ha by 2023 and increase to 28ha in total by 2030. The all site is 37ha, and 2ha of them will be built with a winery facility from next year.

Southern Hokkaido with a long hang time

Mr. Yano is telling about the characteristics of the vineyard Bellevue at Kikyo, Hakodate that the

roots of the self-rooted tree are thick based on the stories by Mr. Ken and Kazuko Sasaki from Southern Hokkaido, Mr. Takahiko Soga from Yoichi, and Mr. Bruce Gutlove from Iwamizawa. Yoichi has more accumulated annual temperatures than Hakodate in southern Hokkaido. However, Hakodate has less rainfall in September and October, and the temperature in autumn is high due to the influence of the warm Tsushima Current. From sprouting to harvesting, everything in Hakodate is slower than Yoichi, but the hang time is long. The terroir of Norakura in Hokuto City on the opposite bank across Hakodate City / Kikyo District and Hakodate Bay is also different. The road of the vineyard of de Montille and the North Sea is 280m above sea level at the highest point. Not affected by fog. The fields are facing east and southwest. There is a forest on the west side and top Protected from the wind. Agricultural storehouse is 80m above sea level. The field faces southeast. De Montille has longer daylight hours, but the harvest of Norakura is about 4 days early. Half of the fields planted by De Montille are self-rooted trees. I'm worried about Phylloxera, Mr. Yano says. But Baptiste says "I don't know how to grow up because there are few people who have experience of self-rooting in France,". And Ken Sasaki said, " Phylloxera does not enter the rich water soil. " However, when comparing the self-rooted tree and the cloned tree, the self-rooted tree has extremely thick roots."

Mr. Takahiko is talking about launching Hokkaido wine to the world and branding it together. Asia and North America anyway. He needs the cooperation of de Montille to go to Europe. " It's my first time to land, and it's a challenge while searching for my hands, but I'm steadily moving forward while drawing a future map.