

DOMAINE de MONTILLE



Beaune 1er Cru Les Perrières

2020

Color red

Grape variety pinot noir

Surface area 0,64 ha

Production 3 000

Share of whole harvest 33%

Share of new barrels 20%

Alcohol 13%

The appellation

The word "Perrières" refers to the old quarries neighbouring the vineyard. The plot is located on marly and very stony land, at the top of the hillside (near "les Fèves"). It delivers a mineral, deep and structured wine which needs a few years in the cellar to fully unfold.

The wine and the style

Today's style remains faithful to Hubert's classic and terroir-driven approach, with greater aromatic expression, silkier and more unctuous textures in the reds, allowing them to drink earlier, without compromising their ability to age. The domaine is known in Burgundy for using a significant proportion of whole clusters that varies from one to cuvée to another depending on the plant material and the vintage.

Vine growing

Organic since 1995 and biodynamic since 2005. All our wines are certified by Ecocert.

The vintage

From bud break to harvest, the 2020 vintage can be characterized by its significant advancement compared to other vintages. Winter was relatively mild with one icy episode in February. In mid-March, France entered its first lockdown and the sun settled in. The warm peaks of the summer and the decrease in rainfall put a slight

stress on the vines, however in a heterogeneous way. Once again, reflecting the reality of climate change but yet also the diversity of Burgundy's terroirs. Ultimately, as we expected, the vintage was very generous. The harvest started on August 20 in Volnay and Pommard. The reds deliver a crunchy freshness with a complexity and density from the dark red fruits which are accompanied by spicy and floral notes. Ripe and concentrated with particularly silky tanins, these generous and harmonious wines will be accessible young and though they're also tailored for cellaring. Again this