

# DOMAINE de MONTILLE



## Bourgogne blanc Le Clos du Château

2021

**Color** white

**Grape variety** chardonnay

**Surface area** 4.90 ha

**Production** 28 650

**Share of new barrels** 5%

**Alcohol** 12,5%

### The appellation

This Bourgogne comes from a vineyard of approximately 5 ha in one piece, located at the foot of the Château de Puligny-Montrachet. It is entirely enclosed, which facilitates our biodynamic cultivation method. Although classified as AOC Burgundy, this vineyard is remarkably well located in the village, very close to the AOC Puligny-Montrachet vines. The deep soil, made up of silt and clay, endows the wine with beautiful generosity.

### The wine and the style

After a light settling, the musts are put into 228 and 600-liter-barrels to complete the alcoholic and malolactic fermentations. We work with 5 to 20% new barrels with wood coming mostly from Allier, light toasting. The wines are racked about a year later before being transferred to stainless steel vats for the second phase of their aging in order to retain freshness and minerality.

### Vine growing

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

### The vintage

Vintage 2021 had everyone talking very early in the growing season due to the terrible spring frost that hit the region between April 6 and 8, 2021. Temperatures

dropped to  $-8^{\circ}\text{C}$  ( $17^{\circ}\text{F}$ ), irremediably damaging harvest volume. The vines timidly resumed their development, the relatively cold and wet days of July and beginning of August keeping them a bit behind schedule throughout the summer. With twice as many treatments to push off mildew outbreaks, the growing season of 2021 was quite the challenge for our team but everyone's efforts paid off! Inevitably, volumes were down by 60% on average with major disparities. Chardonnay vines were more affected by the frost because they were ahead in their vegetative cycle compared to pinot noir. Yet, the musts surprised us