

DOMAINE de MONTILLE



Bourgogne Chardonnay

2021

Color white

Grape variety chardonnay

Production 10 970

Share of new barrels 0%

Alcohol 12,5

The appellation

Coming from 2 plots near the village of Puligny-Montrachet, our Burgundy Chardonnay benefits from the same growing practices and the same attention in the cellar as our Premiers and Grands Crus. We like to present it as an introduction to Burgundy and our style: purity, authenticity and elegance.

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°C (17°F), irretrievably 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 all with exceptional crisp and stellar freshness. As a result, 2021 unveils a classic and well-balanced profile. Far from the solar character of the previous three vintages, it reveals airy textures and lovely drinkability,