

DOMAINE de MONTILLE



Chassagne-Montrachet

2021

Color white

Grape variety chardonnay

Surface area 0.67 ha

Production 3 930

Share of new barrels 10%

Alcohol 12,5%

The appellation

Our Chassagne-Montrachet comes from two plots called, “Champs Derrières” and “Les Houillères”. The latter, located on the edge of the commune of Puligny, below Bâtard-Montrachet, on a semi-limestone soil, delivers unusual minerality and finesse, as well as a freshness which perhaps brings our Chassagne-Montrachet's profile closer to the wines of Puligny than those, more opulent and honeyed, of Chassagne.

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