

DOMAINE de MONTILLE



Corton Clos du Roi Grand Cru

2021

Color red

Grape variety pinot noir

Surface area 0,84 ha

Production 1 870

Share of whole harvest 50%

Share of new barrels 40%

Alcohol 13%

The appellation

The hill of Corton's perfect curves produce the only red grand crus of the Côte de Beaune. The finest of all the Corton wines, the "Clos du Roi", is exposed on the south-eastern side of the hill, mid-slope and benefits from top quality clay-limestone soils. Our plot is located just above the path which separates "les Bressandes" from "Clos du Roi".

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

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