

# DOMAINE de MONTILLE



## Meursault 1er Cru Les Perrières

2021

**Color** white

**Grape variety** chardonnay

**Surface area** 0.45 ha

**Production** 1 210

**Share of new barrels** 30%

**Alcohol** 12,5%

### The appellation

Among the Meursault Premiers Crus, some stand above the pack: Les Charmes, Les Genevrières, and of course Les Perrières, the most sought-after climat, regularly seen as the natural candidate for a possible reclassification as Grand Cru. The term Perrière refers to stone quarries. This wine has a remarkable minerality, superior to all the other Premiers Crus produced in Meursault and which, on this point, brings it closer to the great wines of Puligny. Our 0.45-ha plot of Meursault Perrières is located in the upper part of the cru and produces a dense and vertical wine. The nose is above all mineral and stony with complex notes of white flowers and hawthorn. The mouthfeel is concentrated and structured with impressive length.

### 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 raked 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!