

DOMAINE de MONTILLE



Montagny 1er Cru Les Coères

2021

Color white

Grape variety chardonnay

Production 1 200

Share of new barrels 10%

Alcohol 13%

The appellation

"Les Coères" is one of the largest crus in Montagny. The grapes vinified by Maison de Montille come from a plot located at the top of the cru, with a more mineral expression. The vines, aged about 25 years old, are managed organically. The harvest is done by hand using small cases. This Montagny Premier Cru needs time to express its full potential. The total aging period is therefore longer than other Maison de Montille wines (15 months on average).

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

Maison de Montille only selects grapes that meet its requirements: organic or sustainable farming, controlled yields, carefully pruned and plowed vines.

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), 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