

# DOMAINE de MONTILLE



## Montthelie pinot noir

2021

**Color** red  
**Grape variety** pinot noir  
**Surface area** 1 ha  
**Production** 3 300  
**Share of whole harvest** 0%  
**Share of new barrels** 0%  
**Alcohol** 12,5%

### The appellation

Monthélie is derived from the Latin term "Monticulus" - hill, small mountain, mound. Located on the hillside, "Les Plantes" sits on a very stony and shallow soil, poor in organic matter, which translates into a very fine, fresh and delicate wine. We generally keep over 50% whole clusters because we enjoy the spice and floral notes it develops alongside nice minerality.

### 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