

DOMAINE de MONTILLE



Nuits-Saint-Georges Aux Saints-Juliens

2021

Color red

Grape variety pinot noir

Surface area 0,73 ha

Production 3 000

Share of whole harvest 33%

Share of new barrels 20%

Alcohol 13%

The appellation

The plot was named after a chapel built in the 6th century which no longer exists. A cross was erected after the chapel disappeared, on the edge of our plot. It is located at the foot of the hill, on the northern slope, below the 1er cru Les Thorey. The nose is often floral and very fragrant. It's got the delicate structure and grace of a ballerina and does really well with a high proportion of whole cluster. This tender wine blossoms relatively young (3 to 5 years).

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), 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