

DOMAINE de MONTILLE



Pommard 1er Cru Les Pézerolles

2021

Color red

Grape variety pinot noir

Surface area 0,89 ha

Production 3 420

Share of whole harvest 33%

Share of new barrels 30%

Alcohol 13%

The appellation

From the old French "Poizerolles"- chickpea (which probably grew there alongside the vine), "Les Pézerolles" is located in the northern part of the Pommard appellation, adjacent to Beaune. It produces particularly graceful wines, paradoxically closer to the slender and subtle profile of Volnay even though it is located on the opposite side of the village. Our plot is located in the heart of the cru, the best part, formerly called "Le Clos de Pézerolles".

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 major disparities. Chardonnay vines were more affected by the frost because they were ahead in their vegetative