

DOMAINE de MONTILLE



Pouilly-Fuissé En Vergisson

2021

Color white

Grape variety chardonnay

Production 470

Share of new barrels 0%

Alcohol 12.5%

The appellation

The emblematic rocks of Solutré and Vergisson shelter the famous Pouilly-Fuissé vineyard. The appellation allows only one grape variety, chardonnay, and extends over four towns: Solutré-Pouilly, Fuissé, Chaintré and Vergisson. It is precisely on the clay-limestone terroir of Vergisson that the grapes of our Pouilly-Fuissé grow.

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), 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 result, 2021 unveils a classic and well-balanced profile. Far from the solar character of the previous three