# DOMAINE de MONTILLE



# Puligny-Montrachet 1er Cru Le Cailleret

2021



Color white Grape variety chardonnay Surface area 0.85 ha Production 2 485 Share of new barrels 30% Alcohol 13%

## The appellation

Ideally located mid-slope, Le Cailleret is located in the northern extension of prestigious Montrachet, below Le Chevalier-Montrachet and above 1er Cru Les Pucelles. Its geographic location and the quality of its wines make it a "grand" Premier Cru. Its name "Le Cailleret" refers to the stony soil. In 1993, we acquired a 0,85-ha plot in the southernmost part of Le Cailleret, the part neighbouring Le Montrachet.

#### 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 transfered to stainless steel vats for the second phase of their aging in order to retain freshness and minerality.

### 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 cycle compared to pinot noir. Yet, the musts surprised us