# DOMAINE de MONTILLE



# Volnay 1er Cru Les Champans

2021



Color red
Grape variety pinot noir
Surface area 0,96 ha
Production 2 700
Share of whole harvest 33%
Share of new barrels 30%
Alcohol 13%

### The appellation

"En Champans" is one of the largest and most renowned crus in Volnay. "Champans" comes from the association of two words "champ" (field) and "pans" (incline) that can easily be translated as "Champ en pente" (slope). The upper part of the plot is made up of limestone with light brown soil, whereas the lower part is more clayey, with brown to reddish soil. Our vines stretch over the entire hillside and benefit from optimal sunshine.

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