

DOMAINE de MONTILLE



Clos Vougeot Grand Cru

2021

Color red

Grape variety pinot noir

Surface area 0,29 ha

Production 1 000

Share of whole harvest 33%

Share of new barrels 40%

Alcohol 13%

The appellation

Clos-Vougeot is deeply intertwined with the wine-growing history of Burgundy. It was first planted circa 1150 by Cistercian monks. The 50-ha plot is entirely enclosed by 5-century-old dry stone walls. Our vines are located in the top part of lieu-dit “Dix Journaux”, between Domaine Prieuré Roch and Chantal Lescure. Its expression is all about elegance rather than power.

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), 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