

DOMAINE de MONTILLE



Pommard 1er Cru Les Pézerolles

2018

Color red

Grape variety pinot noir

Surface area 0,89 ha

Production 3 100

Share of whole harvest 60%

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

The weather in 2018 was pretty unusual. Winter was cold and humid, spring was extremely hot, reaching 86° on more than one occasion. As a result, the vines grew very quickly and we made every effort to follow nature's fast pace! The harvest started the 23rd of August, and lasted 3 weeks. The quality of the juice is surprising. We believe that our biodynamic practices helped the vines give their best despite the heat waves. As a result, our wines show an incredible balance between alcohol and freshness, and we did not produce any cuvée above 13,4 degrees!

The quality of the reds allowed us to use an important percentage of whole clusters. Gentle vinification, smooth extraction. We are very pleased with the floral bouquet, with nice dark fruits. The tannins are very well integrated, with a delicate touch and texture.

Tasting note

The 2018 Pommard 1er Cru Les Pezerolles was showing especially well, bursting from the glass with scents of orange rind, peonies, wild berries and cinnamon that's quite marked by its whole-cluster component. Medium to full-bodied, succulent and supple, it's ripe and enveloping, with supple, powdery tannins cloaked in a fleshy core of fruit.

William Kelley – *The Wine Advocate* – 91-93