

# DOMAINE de MONTILLE



## Pommard 1er Cru "Pomone"

2020

**Color** red

**Grape variety** pinot noir

**Production** 1 600

**Share of new barrels** 25%

**Alcohol** 13,5%

### The appellation

We named this Premier Cru cuvée "Pomone" in tribute to Pomona, the nymph and goddess of fruit in Greek mythology, who gave her name to the village of Pommard.

### The wine and the style

After a light settling of the must, the juices are transferred into barrels, mainly 600-liter casks as well as some 228-liter barrels, where both alcoholic and malolactic fermentations take place. We use approximately 5 to 20% new oak, with the wood sourced primarily from Allier forests and featuring a long, light toast. The first racking occurs after about one year of barrel ageing, marking the beginning of the second phase, which lasts 4 to 6 months in stainless steel tanks in order to preserve the wine's freshness and tension. We conclude the ageing process with a light fining, followed by an equally gentle filtration before bottling.

### Vine growing

Organic since 1995 and biodynamic since 2005. All our wines are certified by Ecocert.

### **The vintage**

From bud break to harvest, the 2020 vintage can be characterized by its significant advancement compared to other vintages. Winter was relatively mild with one icy episode in February. In mid-March, France entered its first lockdown and the sun settled in. The warm peaks of the summer and the decrease in rainfall put a slight stress on the vines, however in a heterogeneous way. Once again, reflecting the reality of climate change but yet also the diversity of Burgundy's terroirs. Ultimately, as we expected, the vintage was very generous. The harvest started on August 20 in Volnay and Pommard. The reds deliver a crunchy freshness with a complexity and density from the dark red fruits which are accompanied by spicy and floral notes. Ripe and concentrated with particularly silky tanins, these generous and harmonious wines will be accessible young and though they're also tailored for cellaring. Again this year, we could afford to work with a high proportion of whole clusters thanks to the quality of the grapes. If you can, we advise you keep these wines for about 10 years to enjoy them when they've had time to open up with grace.

### **Tasting note**

Our Pommard 1er cru cuvée Pomone clearly lives up to its name this year. Pomone, goddess of the fruits and nymph of admirable beauty blessed this wine with a bright and zippy fruit. A true basket of yummy raspberries and crisp currant. The style is quite different from our domaine Pommards, less serious but more upbeat, less profound but more accessible, definitely a pleasure wine to enjoy as of now.