

# DOMAINE de MONTILLE



## Pouilly-Fuissé En Vergisson

2021

**Color** white

**Grape variety** chardonnay

**Production** 470

**Share of new barrels** 0%

**Alcohol** 12.5%

**The appellation** The emblematic rocks of Solutré and Vergisson shelter the famous Pouilly-Fuissé vineyard. The appellation allows only one grape variety, chardonnay, and extends over four towns: Solutré-Pouilly, Fuissé, Chaintré and Vergisson. It is precisely on the clay-limestone terroir of Vergisson that the grapes of our Pouilly-Fuissé grow.

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

### **Vine growing**

Maison de Montille only selects grapes that meet its requirements: organic or sustainable farming, controlled yields, carefully pruned and plowed vines.



**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 all with exceptional crisp and stellar freshness. As a result, 2021 unveils a classic and well-balanced profile. Far from the solar character of the previous three vintages, it reveals airy textures and lovely drinkability, combining pleasure and purity.

**Tasting note**

Attractive and finely delineated bouquet of orchard fruit and orange blossom. The entry is crisp and fresh with really nice notes of orange grind, lovely texture, growing into some warmer notes of dried apricot on the finish. A gorgeous Pouilly-Fuissé, both taut and extremely expressive.