

DOMAINE de MONTILLE



Saint-Aubin 1er Cru En Remilly

2021

Color white

Grape variety chardonnay

Surface area 1.70 ha

Production 5 540

Share of new barrels 15%

Alcohol 13%

The appellation

Located right behind Le Montrachet, mid-slope, at the end of the valley, facing south on shallow and stony soil, Saint-Aubin 1er Cru “En Remilly” benefits from a privileged location. It is widely acknowledged as being the best cru of the Saint-Aubin AOC with “Murgers des Dents de Chien”. Remilly comes from the name of a former Roman owner called Romilius. The plant material is remarkable and a significant part of our plot is over 70 years old. It is our number one source when it comes to selecting suitable reproductive material. The wine, one of our favorites, is the perfect balance between the powerful and generous character of the south-facing exposure, and the mineral and crispy restraint of the shallow, stony soil.

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

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!