

# 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! 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**

Saint-Aubin 1er cru En Rémyilly was one of our most severely affected plots when the frost hit in the beginning of April. The yields are definitely down but the wine is admirable. The nose is floral with notes of white flowers, linden and pear. The palate is fresh and graceful, with a hint of ginger on the finish.