

Domaine de Montille,
Clos de Vougeot Grand Cru 2019
 Vougeot, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Etienne de Montille
Closure	Diam
ABV	13%
Residual Sugar	3.9g/L
Acidity	4.8g/L
Wine pH	3.6
Notes	Certified Organic, Sustainable, Vegetarian, Practising Biodynamic, Vegan

PRODUCER

Founded in the mid-18th century, this family-owned estate is one of the most historic in the Côte d'Or, with ninth generation Etienne de Montille now at its helm. Etienne inherited this responsibility from his late father, Hubert, whose tenure lasted a staggering 50 years. While 90% of the region's production was sold to négociants, Hubert gained fame for his estate-bottled, long-lived and characterful wines. Etienne initially trained as a lawyer but was drawn back to Volnay where he invested in rebuilding the estate. He was a savvy buyer and the domaine now boasts 37 hectares across 35 separate appellations, making it one of the most enviable vineyard holdings in the Côte d'Or. Etienne was an early advocate of organic farming. In 1995 he introduced these principles to the estate's vineyards. Biodynamic practices followed in 2005, and the domaine received 'Ecocert Bio' certification in 2012. Today, Etienne works with American-born chef de cave Brian Sieve, who has been with the domaine for over a decade.

VINEYARDS

Clos-Vougeot was founded around 1150 by Cistercien monks, it covers a block of 50 hectares of vines and stands out for its location, history and great wines. Today approximately 80 owners share this prestigious vineyard. De Montille's 0.29 hectares parcel is on the top portion of the section called "Dix Journaux" (dividing the Clos into thirds) and benefits from a good altitude. The wine is elegant rather than powerful. This finesse is given by the force of the terroir of the upper part of Clos-Vougeot. The Domaine has practised organic viticulture since 1995 and was certified organic in 2012. Since 2005 it has also converted to biodynamic viticulture.

VINTAGE

The 2019 vintage started with an extremely mild winter, except for lower temperatures in the end of January and beginning of February. Spring frosts led to uneven flowering and irregular fruit set, but by July and August temperatures had become hot and dry, increasing concentration levels in the grapes. The summer months were very dry, and the yields were lower than usual due to the lack of water in the vineyards. However, this also resulted in smaller healthy berries and highly concentrated aromas and flavours. The quality of the Pinot Noir was fantastic, with thicker skins, which led to silkier tannins. Harvest started the 9th of September.

VINIFICATION

Grapes were hand picked and selected both in the vineyard and at the cellar. The wine was vinified using 50% of whole bunch. Ageing took place in barrel (45% of new oak) for 8 months and then the wine was assembled and moved into stainless steel. Sulfur were added at bottling and not during vinification. The philosophy is to produce wines with great aromatic, purity, balance, and elegance rather than with power and extraction. The Domaine's current style remains faithful to Hubert's natural and idealistic approach. However, Etienne, Hubert's son, is giving the wines greater aromatic expression and silkier textures, so that they can be drunk earlier, without compromising their ability to age.

TASTING NOTES

On the nose, the wine has aromas of plums and dark chocolate.
On the palate, it is medium to full-bodied with rich tannins.