

Domaine de Montille,  
**Monthélie Rouge Vin Nature 2020**  
 Monthélie, Burgundy, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Jacques Montagnon</b>
Closure	<b>Diam</b>
ABV	<b>13%</b>
Acidity	<b>5.4g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## 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

The Monthélie Rouge Nature comes from two parcels situated in the village of Monthélie, between Volnay and Meursault: 'Les Plantes' (0.5 hectare) and 'En Clous' (0.43 hectare), which perfectly complement one another. The first parcel is planted on the edge of a steep hillside looking toward the sunset on a marly and rocky soil which gives finesse and structure to the wine. The second parcel benefits from a deeper, clay-rich soil that produces a more full-bodied wine. 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 2020 vintage commenced with ideal mild winter conditions - cold and wet and perfect for sap descent and pruning. Spring saw perfect climatic conditions that resulted in a healthy vegetative stage. Temperatures soared by summer and the region encountered virtually no rainfall at all, resulting in some of the vines suffering from heat stress. However, regular winds refreshed the vines and prevented the development of diseases. The 2020 wines offer good levels of ripeness and fairly high acidity.

## VINIFICATION

To qualify as 'Vin Méthode Nature', a wine has to be made from hand-picked grapes that are certified organic. The yeast necessary for fermentation must be that found in the vineyard and/or winery. All additions such as acid, sugar, tannin etc are forbidden. Another major requirement is that sulphites are either not added at all, or added only just before bottling so that the wine's final level of sulphites does not exceed 30 mg/l. The grapes for Etienne's Monthélie Rouge 'Nature' were hand picked and selected both in the vineyard and at the cellar. The wine was vinified using 50% whole bunches. Ageing took place in barrel (10% of new oak) for 8 months and then the wine was assembled and moved into stainless steel. Sulphur was only added at bottling and not during vinification.

## **TASTING NOTES**

On the nose, this wine shows pure and attractive blackcurrant notes. On the palate, it is medium-bodied with crunchy red berry fruit, well balanced with a ripe blackberry and raspberry finish.