

Domaine de Montille,  
**Pommard 1er Cru `Les Pézerolles` 2020**  
 Pommard, Burgundy, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Brian Sieve</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Bottle Sizes	<b>75cl</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

De Montille have a 1.09-hectare parcel within the heart of the 'Les Pézerolles' 1er Cru. The vineyard takes its name from the old French "Poizerolles", which around the 12th century meant "chickpeas". It is likely this legume was once cultivated next to vines. The Cru is planted on sandy topsoil, layered over limestone, lending itself to wines defined by their delicate bouquet and structure. It is known to produce some of Pommard's most ethereal wines, often drawing comparisons to Volnay.

### VINTAGE

The 2020 vintage was a generous vintage, which began with a mild winter and just one isolated frost in February. Mid-March was warm and sunny, followed by summer heat waves that stressed the vines, reflecting the reality of climate change in Burgundy. Expert vineyard management was required to temper these conditions, with harvest beginning on August 20th. The result was an abundant harvest of deeply flavoured fruit.

### VINIFICATION

The grapes were handpicked and sorted in both the vineyard and cellar. The oldest vines were selected for 100% whole bunch fermentation, while those of middle age underwent 50%, and the youngest vines were destemmed. Ageing took place in barrels (30% new oak), before the wine was moved into stainless steel to preserve its vibrant acidity and fresh fruit profile.

### TASTING NOTES

The 2020 Pommard 'Les Pézerolles' 1er Cru is defined by focused aromas of blackberry and dried orange peel. These notes are reflected on the palate, which is generous and medium-bodied with supple, ripe tannins.