

Domaine de Montille,  
**Pommard 1er Cru `Les Rugiens-Bas` 2020**  
 Pommard, Burgundy, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Brian Sieve</b>
Closure	<b>Diam</b>
ABV	<b>12.5%</b>
Acidity	<b>4.9g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Biodynamic, 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 appellation "Les Rugiens" is special. It is composed of two parts: "Les Rugiens Hauts" and "Les Rugiens-Bas". The bottom and best part, "Les Rugiens-Bas", produces exceptional quality. Composed of 5.83 hectares, it takes its name from its red-colored clay that contains iron oxide. Domaine de Montille has two parcels totalling 1.02 hectares. Amongst other factors, the quality of the clay and the presence of iron gives to this cru an incomparable power and a distinctiveness in the Côte de Beaune.

## VINTAGE

From budbreak to harvest, the 2020 vintage can be characterised by its significant advancement compared to other vintages. Winter was relatively mild with one icy episode in February. In mid-March, France entered its first lockdown and the sun settled in. The warm peaks of the summer and the decrease in rainfall put a slight stress on the vines, but careful management limited any impact on the quality of the fruit and enabled the Pinot Noir grapes to develop ripe and complex phenolics. A routine harvest commenced on 20th August.

## VINIFICATION

The grapes were hand harvested and vinified with 66% whole bunches, one of only a small number of producers in Burgundy to use such a high proportion thanks to the quality of the fruit. The wines were aged in French oak, 40% of which was first fill. Domaine de Montille is known to craft wines with great aromatic purity, classic expressions of Burgundy, produced with as little intervention as possible and possessing an impressive ability to age.

## TASTING NOTES

The wine opens on aromas of bramble and ripe plums with hints of nutmeg and smoke. On the palate, the dense texture is melting into silky tannins ending on a long, smooth finish. A superb example of Pommard 1er Cru.