

Domaine Changarnier,
Monthélie `Pierrefitte` 2020
Bourgogne, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Fabrice Groussin
Closure	Natural Cork
ABV	14.5%
Bottle Sizes	75cl
Notes	Certified Organic, Sustainable

PRODUCER

Domaine Changarnier is situated 365 metres above sea level in the village of Monthélie, which overlooks the Auxey-Duresses and Meursault valleys. The Changarnier family has lived in Monthélie for several centuries, founding the domaine in 1720. In 2004, brothers Antoine and Claude took the helm at their family's estate, overseeing production and breathing new life into the historic domaine. They are helped by Fabrice Groussin who, following several years working in Chassagne-Montrachet, is part of the new generation of winemakers that champion modern viticulture in order to achieve wines that express a unique site or sense of place. All of the fruit is harvested by hand and Domaine Changarnier has been certified organic since 2019.

VINEYARDS

The 'Pierrefitte' lieu-dit is located to the east of the village of Monthélie, close to the border with Volnay. Domaine Changarnier own a 0.46-hectare plot of 75-year-old Pinot Noir vines here, planted on chalky marl soils which give the wines a marked mineral character. The vineyard sits at 325 metres above sea level and the vines have a south, south-west exposure. The vineyard is farmed sustainably and the wine is certified organic.

VINTAGE

The 2020 vintage commenced with ideal 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 vibrant acidity.

VINIFICATION

All of the fruit was harvested by hand into small, 11kg crates. Upon arrival at the winery 50% of the grapes were destemmed and underwent a cool pre-fermentation maceration for five days. Fermentation took place in concrete vats with 50% whole bunch and was soft and slow, lasting 20 days, with only a few very gentle punch downs during the ferment so as not to over extract. Following fermentation, only a very small portion of SO2 was added, before the wine was racked to used French oak barrels, where it was aged for one year. It spent three months in tank before it was lightly filtered and bottled.

TASTING NOTES

Deep ruby red in colour, the nose displays intense aromas of black cherry and blackberry with hints of toast, vanilla and black pepper. Elegant and fresh on the palate, with a core of black fruit and round, silky tannins. The chalky minerality leads to a bright, lifted finished.