

Domaine Changarnier,  
**Monthélie `Pierrefitte` 2021**  
Monthélie, Burgundy, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Fabrice Groussin</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>3.36g/L</b>
Wine pH	<b>3.52</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Sustainable, Vegetarian, Practising Biodynamic, Vegan</b>

## 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 72-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 2021 vintage was a difficult year in Burgundy. After a mild winter and a cold spell in spring, temperatures rose significantly to summer levels during late March-early April. This caused the vines to bud earlier than usual, which left fragile buds vulnerable. During early April, there was a sudden drop in temperature, with extremes of -8°C. Temperatures were milder than usual during the summer, and flowering took place in July. Substantial soil water reserves allowed the grapes to ripen slowly at their own pace and recover from earlier vine stress due to the harsh conditions. Despite being one of the smallest vintages ever in Burgundy, it offers a very nice and subtle representation of each site and the wines are characterised by freshness and great finesse.

## VINIFICATION

All of the fruit was harvested by hand into small, 11kg crates. Upon arrival at the winery 65% of the grapes were destemmed and underwent a cool pre-fermentation maceration for five days. Fermentation took place in concrete vats with 35% 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 SO<sub>2</sub> 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.