

Domaine de Montille,
Bourgogne Blanc 2021
 Bourgogne, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Brian Sieve
Closure	Diam
ABV	12.5%
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

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

Fruit for the De Montille Bourgogne Blanc is sourced primarily from Puligny villages vineyards, with around 20% of the blend coming from the younger vines (10 to 20 years old) within the 'Le Clos du Château' plot - a five-hectare vineyard located within the walls of the Château de Puligny. As this plot was historically the Château's garden, it wasn't included in the appellation when it was drawn up, but lies in the heart of Puligny-Montrachet. Soils here are clay-limestone. The domaine was an early advocate of organic farming which they introduced to the estate's vineyards in 1995. Biodynamic practices followed in 2005, and the domaine is now fully certified both organic and biodynamic.

VINTAGE

2021 was a challenging vintage for winegrowers and producers in Burgundy. There were historically low yields due to catastrophic spring frost and hail, compounded by a cold, wet growing season. It is a return to a more classic vintage marked by bright acidity and freshness thanks to the cooler temperatures and resulting slower ripening, which allowed for full flavour development.

VINIFICATION

Grapes were hand picked and pressed in a pneumatic press. After a short time settling, the wine was fermented in lightly toasted French oak barrels (a mix of 600 and 228 litres capacity). A small proportion of the barrels (up to 20%) was new. Following malolactic fermentation, the majority of the wine was left to age in barrel for 11 months with around one third moved to stainless steel. The wine underwent a light fining and delicate filtration before bottling.

TASTING NOTES

Pale lemon in colour, on the nose the wine has intense aromas of citrus, green apple, pear and white plum. The palate is pure and precise, with plenty of orchard fruits and sweet spice, beautifully balanced by a fresh acidity. It has good tension and a long, citrus finish.