



# Domaine Pillot, Beaune 1er Cru, Boucherottes, Burgundy, France, 2021

## Producer Profile

Laurent Pillot, who took over the running of Domaine Pillot in his mid-twenties, transformed his family estate from grape growers to one of the more distinguished estates in the Côte de Beaune.

Laurent has since transferred his winemaking responsibilities to his son, Adrien. A superb collection of vineyards and a modern winemaking facility on the edge of the village, both their red and white wines are of an excellent quality. In particular, from both sides of the colour divide, both the white Chassagne-Montrachet and the rounded, sultry Chassagne-Montrachet 1er Cru Morgeot Rouge clearly profess their beautiful underlying minerality.

## Viticulture

Pruned Guyot simple, this beautiful parcel was planted between 1966 and 1996 overlooking Beaune, the Hospices and the Basilica Notre Dame. The terroir is hot and advanced, situated on the southern side of the appellation on a slightly stony, brown limestone soil. It is on the boundary of the Pommard 'Boucherottes' 1er Cru.

## Winemaking

The grapes are hand-picked, transported to our winery, destemmed and put into tank. After a few days of cold maceration, the alcoholic fermentation is traditionally started with regular cap punching, thus enabling very small temperature regulations of the fermenting grapes. Then, aged in French oak barrels (40% new). Bottled at the winery after ageing for 15 months.

## Tasting Note

Beaune is the capital of Burgundy wine. The wine carries a deep colour, releasing aromas of black fruit, blackberry, black currents, coupled with toasted and spicy notes, as well as a substantial body with a silky structure.

## Food Matching

Matches well with beef, sauteed pork or strong soft cheeses.



Product code: 2181

## Technical Details

### Varieties:

Pinot Noir 100%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

**Time:** 15 Months

**Type:** French 228Litres Barrels

**% wine oaked:** 100

**% new oak:** 40

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