



Domaine Fernand & Laurent Pillot, Chassagne-Montrachet 1er Cru Blanc, Les Champgains, Burgundy, France, 2022

Producer Profile

Laurent Pillot, who took over the running of the Domaine 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 in Guyot simple style, this parcel was planted in 2002 and is situated next to the family home. Before replanting the soil was left to regenerate without the application of fertiliser for 5 years. The result being young healthy vines who are already giving very mature grapes.

Winemaking

The grapes are hand-picked. Pressed, the juice is then fermented in French oak barrels (40% new). The wine is barrel aged until the following summer. In this way, the wine has time to integrate and confirm its personality. Bottled at the winery after ageing for 11-12 months.

Tasting Note

A generous, warm and rounded Chardonnay with white flower, citrus fruits supported by delicate acidity.

Food Matching

A fine wine matching well with grilled fish, prawns, crayfish/lobster.



Product code: 2180

Technical Details

Varieties:

Chardonnay 100%



ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

% wine oaked: 100

% new oak: 40

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