

# Domaine Fernand & Laurent Pillot, Chassagne-Montrachet 1er Cru Rouge, Morgeot, Burgundy, France, 2019

### **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

The soil is very stony, mixed with shallow red earth. Sometimes the limestone base rock breaks into the soil profile. This results in a very hot micro climate in summer near the grape bunches, due to the reflected sunlight from the white stones. The soil also contains iron ore. They became High Environmental Value (HVE) level 3 certified at the beginning of 2021, recognition for all of the work they have done over the years working "agrobiologie" and cultivating the soils without using chemical weed killers.

### Winemaking

The hand harvested grapes arrive at the winery where they are destemmed and vatted in stainless steel and concrete. The fermentation starts with natural yeasts and there is daily "pigeage" or punching down. The wine is then racked into barrels and is matured for 16 months in oak of which a 30% is new oak.

## **Tasting Note**

A wonderfully expressive aroma of ripe wild strawberries, violets and cherries, gives way to a silky palate of concentrated yet subtle and refined fruit. Fine French oak creates a background of savoury, smoky flavours upon which there is ample, juicy, ripe fruit with tangy mineral elements. Well balanced, complex and smooth on the finish.

#### **Food Matching**

Fabulous with rich game dishes, pates or terrines.

Product code: 2296

CHASSAGNE-MONTRACHET

MORGEOT 118 CRU

**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: 16 months Type: French % wine oaked: 100 % new oak: 30