



Domaine Fernand & Laurent Pillot, Chassagne-Montrachet Blanc, 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

The 4.57 acres of Chardonnay vines across five parcels on limestone soils are pruned Guyot simple. The 2 principle parcels are situated not far from the village and have the charming names, 'La Bergerie' and 'Le Chene'.

Winemaking

The hand harvested grapes arrive at the winery where they are very gently pressed and the free run juice put into oak for fermentation. Around a quarter of this oak is new and post fermentation the wine is aged for a further 11 months in barrel before release.

Tasting Note

This Chassagne promises great finesse on the nose and doesn't disappoint! The palate is warming, yet pure, concentrated and balanced with white fruit and peach carried by discreet oak notes. It is an elegant wine with remarkable minerality and amazing length on the finish.

Food Matching

Fabulous with all sorts of soft cheeses and delicate seafood dishes.



Product code: 2362

Technical Details

Varieties:

Chardonnay 100%



ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 11 months

Type: French

% wine oaked: 100

% new oak: 25

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