



# Domaine Fernand & Laurent Pillot, Volnay, 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

A total of 5 parcels planted between 1960 and 199 make up the vineyard producing this delicious wine. Two are classes as 1er cru, Ronceret and Brouillards, but as they are small in size, the winery have declassified the parcels to assemble them as on cuvée.

## Winemaking

The hand harvested grapes arrive at the winery where they are destemmed and vatted in stainless steel and concrete. After a few days of cold maceration, the alcoholic fermentation starts with natural yeasts and there is daily "pigeage" or punching down. The wine is then raked into French Oak barrels and is matured for 15 months in oak of which a 1/3 of which is new oak.

## Tasting Note

Overt and ripe fruit dominate the nose with darker red berries and hints of fresh herbs. On the palate the wine is soft, juicy and mouthwatering with excellent varietal character and deftly laced with oak. This wine is beautiful drunk young but has the potential to develop further in the bottle. An excellent glass of classic Burgundy.

## Food Matching

Fabulous with roast beef, chicken or hard cheeses.



Product code: 1370

### 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

**% wine oaked:** 100

**% new oak:** 33

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