

Product code: 2180

DOMAINE PILLOT, CHASSAGNE-MONTRACHET 1ER CRU BLANC, CHAMPGAINS, BURGUNDY, FRANCE, 2019



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.

With 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. From the exotic fruit driven Meursault through to the round, sultry Chassagne-Montrachet 1er Cru Morgeot Rouge the underlying minerality shines through.

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 aging 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.

Technical Details

Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

% wine oaked: 100

% new oak: 40