



Technical Details

Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 11 months

Type: French

% wine oaked: 100

% new oak: 25

Product code: 2363

Domaine Pillot, St-Aubin 1er Cru Blanc, Sentier du Clou, Burgundy, France, 2018



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

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 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 sensational St Aubin is beautifully balanced, delivering a poised and rounded palate with crunchy fruit and lively core acidity. It is clean with the pure fruit character of lemon and stone fruit shining through and on the finish a hint of spice. This is a serious wine with no shortage of minerality and will evolve and improve for a few years to come.

Food Matching

Fabulous with freshwater fish and scallops