



DOMAINE FERNAND AND LAURENT PILLOT

CHASSAGNE-MONTRACHET
1ER CRU VIDE BOURSE 2020

BACKGROUND

Since the 19th Century, generations of the Pilot family have cultivated the hills of Chassagne-Montrachet on over 35 acres of land spread across 22 different appellations. The vineyards are mainly concentrated on Chassagne-Montrachet and Pommard terroirs, but also on the soils of Santeany, Saint-Aubin, Puligny-Montrachet, Meursault, Volnay, and Beaune.

The father-and-son team of Fernand and Laurent focuses tirelessly on maintaining quality with their practices: low yields, minimal use of fertilizer and strict hygiene. All of their wines are vinified and matured in a modern winery but Laurent pays special attention to keep with traditional Burgundy practices: barrel fermentation for the whites, minimal stirring of the lees, and ageing the wines in French oak barrels from a variety of forests and coopers. The vineyards are worked "agrobiologie" with care taken to see that soils are cultivated without the use of chemical weed-killers. The family is also a member of the research group DEPHY-EcoPhyto since 2012, which aims to decrease the amount of pesticides used and to better agricultural techniques for an environmentally sound ecosystem.

APPELLATION

Burgundy, France

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING & VINTAGE NOTES

Only a few meters away from the Grand Cru Batard Montrachet, the vines of Vide Bourse grow on clay and limestone soils which contain little stones of limestone rock. A small and rare 1er Cru, Vide Bourse produces Chassagne-Montrachet of profound depth and power.

Grapes are hand-harvested and carried to the winery where they undergo alcoholic fermentation in oak barrels (50% new) for a period of two months.

AGEING

The wine is aged in French oak barrels for 11 – 12 months.

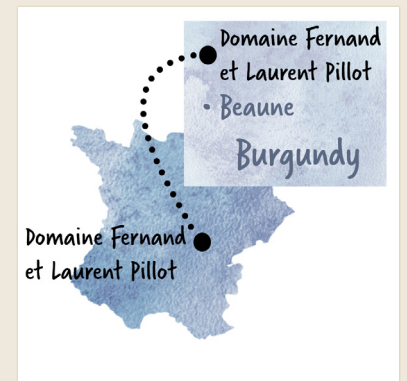
TASTING NOTES

Undeniable strength with plenty of body around a core of pear, almond, lemon zest and vanilla bean. This wine benefits greatly from ageing, with honey, marzipan and caramel notes shining through the palate.

This wine is a great match for grilled white meats, pasta in cream sauces and a variety of seafood dishes.



93+ WINE ADVOCATE
POINTS
January 2022



WINEMAKER

Laurent Pilot

TECHNICAL DATA

Alcohol
13.5%

