

WINEMAKER

Laurent Pillot

TECHNICAL DATA

Alcohol

DOMAINE FERNAND AND LAURENT PILLOT

CHASSAGNE-MONTRACHET 2015

BACKGROUND

Since the 19th Century, generations of the Pillot 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

The vines grow on 3.46 acres spread across several parcels of clay and limestone soils with significant stoney limestone deposits, which are located at 700–800 feet above sea level.

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

AGEING

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

TASTING NOTES

An expressive wine with a pleasant nose of green apple and honeysuckle leads way to a round mouthfeel of apples, almonds and finely integrated oak.

This wine is an excellent companion to seafood and fish dishes including scallops and shellfish, white meats, and soft cheeses.

SUGGESTED RETAIL PRICE: \$64.99







PILLOT: A MODERN WINERY
WITH TRADITIONAL
BURGUNDY PRACTICES



