

DOMAINE FERNAND AND LAURENT PILLOT

CHASSAGNE-MONTRACHET
1ER CRU LES CHAMPGAINS 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 Santeay, 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 0.85 acres of stony, clay-limestone soils which are located at 787 feet above sea level. Les Champgains sits mid-slope and mid-village in Chassagne, producing wines of elegance and depth.

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

Persistent scents of lemon and grapefruit lead the way to a warm, round and rich mouthfeel with flavors of white flowers and citrus fruits. This wine has a long finish and a delicate acidity. Can age for three to ten years.

A great aperitif that also pairs well with grilled fish, shrimp, lobster and white meats in creamy sauces.



WINEMAKER

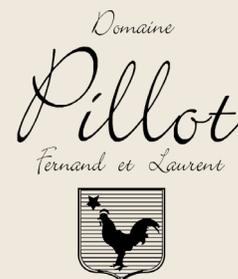
Laurent Pillot

TECHNICAL DATA

Alcohol
13.55%

Acidity
4.12 g/L - pH: 3.17

SUGGESTED RETAIL PRICE:
\$84.99



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POINTS June, 2017

