



WINEMAKER

Laurent Pillot

TECHNICAL DATA

Alcohol
13.5%

SUGGESTED RETAIL PRICE:
\$129.99

DOMAINE FERNAND AND LAURENT PILLOT

POMMARD RUGIENS 1ER CRU 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% Pinot Noir

WINEMAKING & VINTAGE NOTES

Two parcels of vines in the low Rugiens and One parcel in the high Rugiens are combined to produce this Pommard 1er Cru. The most remarkable appellation in the Côte de Beaune for Pinot Noir. The Pommard Rugiens has applied for Grand Cru status.

The grapes are hand-picked, transported to the winery, destemmed and put into tank. After a few days of cold maceration, the alcoholic fermentation is traditionally started with regular cap punching, thus enabling very controlled temperature regulations of the fermenting grapes.

AGEING

The wine is aged for 18–19 months in French oak barrels (80–100% new); it benefits from bottle ageing as well.

TASTING NOTES

A wine with an energetic character, it is full-colored ruby and dark purple. Virile, with concentrated cherry and raspberry flavours, then changing with time to pepper, liquorice and eucalyptus, lovely soft tannins.

A deliciously silky, dense wine that marries well with game meat and strong soft cheeses.



91-93

POINTS

WINE ENTHUSIAST

April, 2017

