



WINEMAKER

Laurent Pillot

TECHNICAL DATA

Alcohol
13.5%

DOMAINE FERNAND ET LAURENT PILLOT

POMMARD TAVANNES 2017

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.

APELLATION

Burgundy, France

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING & VINTAGE NOTES

The Pommard Tavannes is one two-acre parcel. The soil is clay limestone, red in color due to iron oxide. Pommard only produces red wines.

The grapes are hand-picked, transported to our 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 15 months in French oak barrels (33% new).

TASTING NOTES

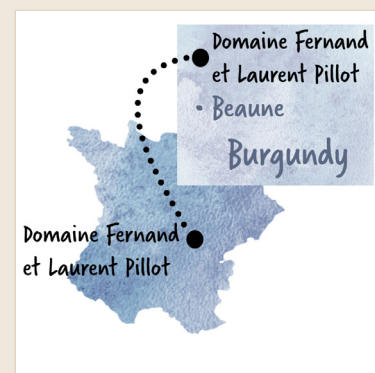
Offering substantial body and a round mouthfeel, with cherry, blackberry and spice aromas. The body expresses fine, slightly dry tannins. After the vivacity of its youth, this robust wine mellows with time.

Age for three to ten years. Consume at 60°F.

Marries well with steak, lamb (New Zealand) or strong, soft cheeses.



PILLOT: A MODERN WINERY
WITH TRADITIONAL
BURGUNDY PRACTICES



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