

DOMAINE FERNAND AND LAURENT PILLOT

PULIGNY-MONTRACHET NOYERS BRETS 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 dense clay and limestone soils which are located at 750 feet above sea level. The Noyers Bret vineyard lies below the Puligny Grand Cru Bienvenue Bartard Montrachet, representing the true typicity of Puligny terroir.

Grapes are hand-harvested and carried to the winery where they undergo alcoholic fermentation in oak barrels (25% new) for a period of two months.

AGEING

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

TASTING NOTES

Aromas of white flower and citrus lead way to an elegant wine with flavors of green apple and honey. This is a delicate wine with a long, lingering finish.

Perfect accompaniment to all fish dishes and shellfish, as well as veal and pork. With age, this wine is a great match with chicken in a wild mushroom cream sauce.



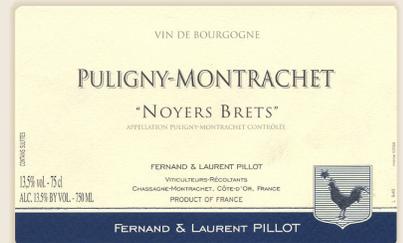
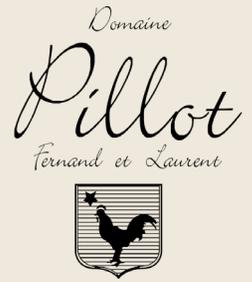
WINEMAKER

Laurent Pillot

TECHNICAL DATA

Alcohol
13.5%

SUGGESTED RETAIL PRICE:
\$72.99



PILLOT: A MODERN WINERY
WITH TRADITIONAL
BURGUNDY PRACTICES

