

Jean-Marc Pillot



Bourgogne Aligoté



At a Glance:

- **Appellation:** AOC Bourgogne Aligoté
- **Encépagement:** Aligoté (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in the Grandes Terres lieu-dit in Remigny
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Cordon de Royat and planted in 2000 at 10,000 vines/ha
- **Average Yields:** 40 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** One year in neutral 228-l barrels followed by 3-6 months of settling in stainless-steel tanks.
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite/casein fining, unfiltered
- **Sulfur:** Applied after malolactic and at bottling; 80-90 mg/l total sulfur; c. 25 mg/l free sulfur

In The Glass:

Pillot's Aligoté, aged entirely in neutral barrel rather than in stainless-steel, shows both the searing acidity inherent to Aligoté and the concentration and balance of a talented vigneron tending to vines in a well-situated lieu-dit.