

Jean-Marc Pillot



Bourgogne Blanc Le Haut des Champs



2016

BOURGOGNE

" LE HAUT DES CHAMPS "

Appellation Bourgogne Contrôlée

JEAN-MARC PILLOT

Alc. 12.5% by Vol.

MIS EN BOUTEILLE PAR JEAN-MARC PILLOT
Ma Chassagne-Montrachet (Cote d'Or) France

750 ml

PRODUCT OF FRANCE - CORDONS ROUGES - WHITE BURGUNDY WINE - VINE DE BURGOGNE

At a Glance:

- **Appellation:** AOC Bourgogne
- **Encépagement:** Chardonnay (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 two parcels on the plain beneath Chassagne and Puligny
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 10,000 vines/ha, average age 20 years old
- **Average Yields:** 40 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** One year 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:

Bottled twelve months after the harvest, this wine establishes the base-line for the generous, open style adopted by Jean-Marc Pillot for all of his wines, with notes of lemon and sour apple leading a wine of balance and concentration.