

# Jean-Marc Pillot



## Chassagne-Montrachet Blanc Les Caillerets 1er Cru



### At a Glance:

- **Appellation:** AOC Chassagne-Montrachet 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a small parcel of vines in the Caillerets lieu-dit above the Champs Gains
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1969 at 10,000 vines/ha.
- **Average Yields:** 40 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Spontaneous, in 228-l barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous in barrel in the spring
- **Élevage:** 12 months in 228-l barrels (30% new), followed by 3-6 months 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:

The Caillerets, sourced from vines planted in 1969, is perhaps the most complete wine amongst the 1er Crus (let's exclude for the moment the "Clos Saint Marc" which is almost "outside of category"! ). As it should be due to its distinguished position on the slope above Morgeot and Champs Gains, the Caillerets manages to bring both power and finesse to the palate.