

# Jean-Marc Pillot



## Chassagne-Montrachet Blanc Les Vergers 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 .5-ha parcel of vines in the Vergers lieu-dit in northern Chassagne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1949 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:

This lieu dit's situation on a substantial slope in northern Chassagne lends it considerable finesse. It is rather open in its youth, more floral than its companion wines and one of the most consistently satisfying wines of the domaine.