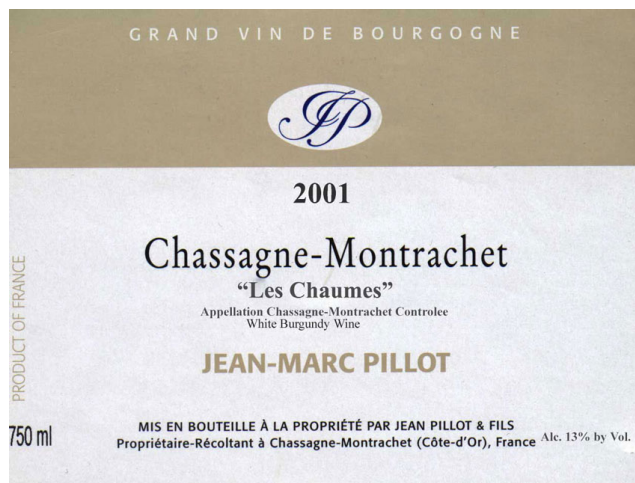


Jean-Marc Pillot



Chassagne-Montrachet Blanc Les Chaumes



At a Glance:

- **Appellation:** AOC Chassagne-Montrachet
- **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 c. 2ha of vines in the Chaumes lieu-dit, bordering the Morgeot, Fairendes, and Grandes-Ruchottes 1er Cru parcels in Chassagne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1959 at 10,000 vines/ha. Vines ripped up in 2016
- **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 neutral, 228-l barrels 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:

Ripped up after the 2016 vintage, which left this parcel so damaged by frost that it produced no wine, Pillot's parcel in the Chaumes lieu-dit is currently fallow. The wine is consistently round and full-bodied with notes of honey but also carries a bright acidity in the finish which gives it length and breed.