

Jean-Marc Pillot



Chassagne-Montrachet Blanc Les Masures



2016

CHASSAGNE-MONTRACHET

LES MASURES

Appellation Chassagne-Montrachet Contrôlée

750 ml

JEAN-MARC PILLOT

Alc. 13% by Vol.

MIS EN BOUTEILLE À LA PROPRIÉTÉ PAR JEAN PILLOT & FILS
Propriétaire-Récoltant à Chassagne-Montrachet (Côte-d'Or) France

PRODUCT OF FRANCE - CONTAINS SULPHITES - WHITE BURGUNDY WINE - GRAND VIN DE BURGONDE

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 .5 ha of vines in the Masures lieu-dit in southern Chassagne, directly below the Champs Gains 1er Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 2010, the 1990's, and 1950 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 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:

This is a classically rendered Chassagne-Montrachet, with notes of white pepper, grapefruit zest, and greengage plum, and a focused, linear palate of solid length. There's a deft balancing of richness and drive here that characterizes Jean-Marc's style in general.