

Jean-Marc Pillot



Chassagne-Montrachet Rouge Clos Saint Jean 1er Cru



At a Glance:

- **Appellation:** AOC Chassagne-Montrachet 1er Cru
- **Encépagement:** Pinot Noir (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 .45 ha of vines in the Clos Saint Jean 1er Cru, directly overlooking the village of Chassagne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1910 at 10,000 vines/ha.
- **Average Yields:** 40 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks after partial destemming (0-100%, depending on the vintage) and a 4-5 day cold soak.
- **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 (25-33% 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 wine is sourced from a superbly placed vineyard high on the hill overlooking the village. Considered by many to be the greatest terroir for red wine in the entire appellation, it is known for producing Chassagne's red wines of greatest finesse, almost the antithesis in its elegance to the rugged character of the Morgeot. While no riper than the above wines, there is a greater sense of depth here, and a layered character to the fruit which makes it feel at once more nuanced and more intense.