

Jean-Marc Pillot



Chassagne-Montrachet Rouge Morgeot 1er Cru, Les Fairendes



At a Glance:

- **Appellation:** AOC Chassagne-Montrachet 1er Cru
- **Encépagement:** Pinot Noir (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 .65 ha of vines in the Fairendes subsection of the Morgeot 1er Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1967 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:

The Morgeot is known for its broad-shouldered wines, often the most rich and unctuous of the crus of Chassagne. This quarter-hectare parcel planted in 1970 benefits from that most favorable of positions to produce a wine that, while large-scaled, has a finesse and presence that elevates it above its more rustic colleagues.