

Jean-Marc Pillot



Chevalier-Montrachet Grand Cru



At a Glance:

- **Appellation:** AOC Chevalier-Montrachet Grand 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:** Purchased fruit from a single parcel .1 ha parcel in the Chevalier-Montrachet Grand Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted 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 (50% 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:

Given its higher (and thus slightly cooler) position on the slope, Chevalier-Montrachet sometimes rivals even Le Montrachet itself in quality. Certainly, Jean-Marc's is the star of his cellar, and those fortunate enough to access the painfully minuscule quantities we are allocated will be thrilled with its multidimensionality and presence. It often offers a dazzling, slightly exotic fruit character, with an intense spice element and a sense of glycerol on the palate. It finishes like an avalanche, imposing and powerful, and promising a long life ahead of it.