

# Jean-Marc Pillot



## Corton-Charlemagne Grand Cru



### At a Glance:

- **Appellation:** AOC Corton-Charlemagne 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 owned by Blair Pethel of the Domaine Dublere. The parcel was previously worked by the Rollin family in Pernand-Vergelesses.
- **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:

Jean-Marc Pillot typically makes 2 barrels a year from fruit purchased from his friend Blair Pethel of Domaine Dublere. Blair spent a year working alongside Jean-Marc and has generously allowed him access to a small part of his vineyard. Aromatically complex, honeyed, with wild herbs, mint and chamomile, the Corton Charlemagne is a structured and mineral driven wine that stands out among his other offerings from the hill of Chassagne. We are fortunate to receive 5cs of this a year for the US. The parcel from which this fruit is sourced was formerly farmed by the Rollin family, our producers in Pernand Vergelesses, under a contract with the former owner.