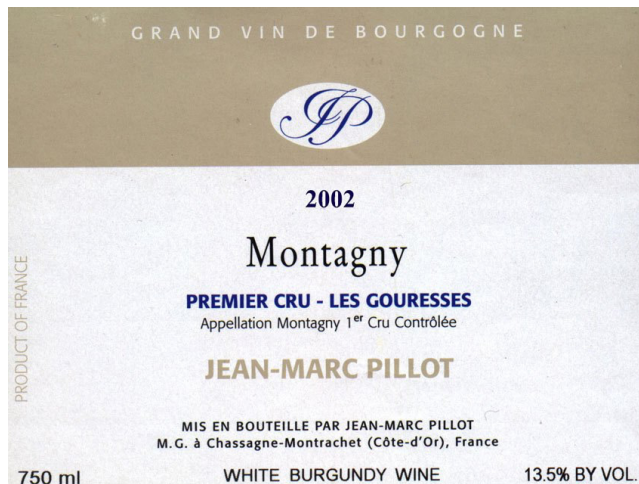


Jean-Marc Pillot



Montagny Blanc Les Gouresses 1er Cru



At a Glance:

- **Appellation:** AOC Montagny 1er 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 small parcel in the lieu-dit Les Bassets in the Montagny appellation of the Côte Chalonnaise
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 10,000 vines/ha. Vines are 110 years old
- **Average Yields:** 40 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Spontaneous, in 228-l barrel
- **Pressing:** Whole-cluster, direct pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 12-15 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:

From his friend's parcel in this well-situated premier cru, Jean-Marc renders a wine of intensity and depth, aging it entirely in neutral wood, in contrast with the Montagny Les Bassets. The wine often offers quinine and mint leaf on the nose, with a similarly driving palate to the Bassets but with markedly greater density (courtesy of the ancient vines) and length.