

Jean-Marc Pillot



Montagny Les Bassets



At a Glance:

- **Appellation:** AOC Montagny
- **Encépagement:** Chardonnay (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:** 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, average age 20 years old
- **Average Yields:** 40 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** One year 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:

Pillot has a friend in Montagny with some old vineyard holdings, the fruit of which he is happy to sell to Jean-Marc each year to help him round out his lineup with some accessibly priced wines of a different character. Les Bassets is a “split” vineyard, part of which is villages and part of which is premier cru, and this parcel is just on the village side. The wine displays the racy acidity and blatantly chalky, almost Chablis-like character of Montagny at its best, but with a satisfying mid-palate richness.