

Jean-Marc Pillot



With his impressive array of holdings throughout Chassagne-Montrachet, complemented by parcels in Puligny-Montrachet, Santenay, and Montagny, Jean-Marc Pillot is among our most important suppliers of Burgundy. Since our first vintage together nearly twenty years ago, we have watched Jean-Marc—a fourth-generation vigneron—find his way and master his craft, and today his generous, electrifying renderings of the great terroirs of Chassagne-Montrachet sell out before they even reach us. He has constructed a new cellar that allows all wines to be moved by gravity and has extended the *élevage* on both his white and red wines.

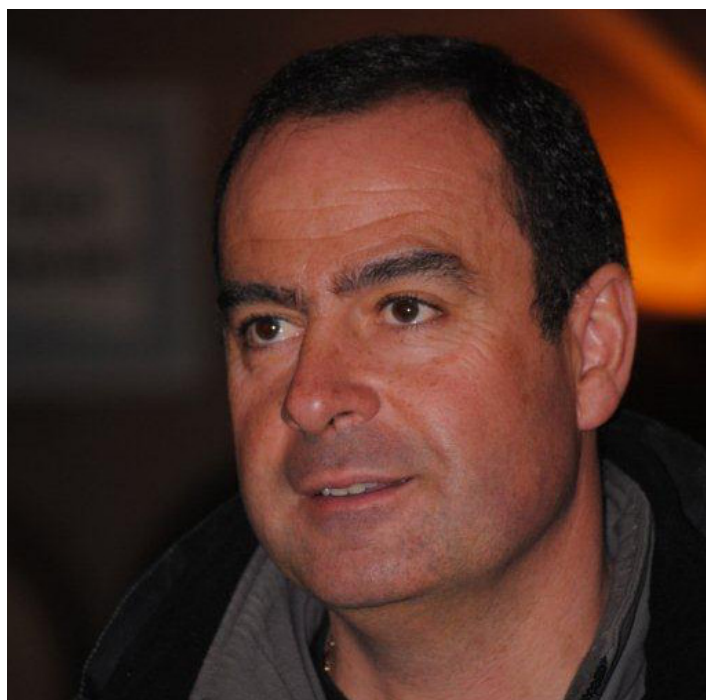
Jean-Marc, the fourth generation of Chassagne vintners in his family, tends to vines over fifty years of average age, with many of the oldest planted more than a century ago. The Domaine totals twelve hectares under vine, half planted to Pinot Noir and half planted to Chardonnay and a bit of Aligoté—white-grape yields are higher than those of the Pinot Noir, and thus less than forty percent of the Domaine's annual production is red.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Chardonnay trained in Guyot, Pinot Noir and Aligoté trained in Cordon de Royat, all vines planted at 10,000-12,000 vines/ha. Average age is 50 years and oldest vines are well over 100 years old.
- **Yields:** Controlled through severe winter pruning, extensive debudding, and green harvesting, average yields 40 hl/ha
- **Harvest:** Entirely manual, usually in late September
- **Purchasing:** Côte Châlonnaise wines, Bourgognes Blancs, and Corton Charlemagne are from purchased fruit; other wines are from estate fruit.

Vinification:

- **Fermentation:** White wines ferment spontaneously in 228-l barrels (some regional white wines ferment in both barrel and tank); red wines ferment spontaneously in stainless-steel tanks after partial destemming (0-100%, depending on the vintage) and a 4-5 day cold soak.
- **Extraction:** Red wines see pumpovers during vinification, white wines see *bâtonnage* only to counter reduction.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Whole-cluster, direct pressing for white wines, P pneumatic pressing for red wines
- **Malolactic Fermentation:** Occurs spontaneously in barrel in the spring



Aging:

- **Élevage:** 12-15 months in 228-l barrels followed by 3-6 months in stainless-steel tanks for all village, 1er cru, and grand cru wines. Some regional wines age in both barrel and stainless-steel tank. Regional wines typically see no new oak, with 1er cru wines seeing 25-33% and Grand Cru wines seeing c. 50%
- **Lees:** Wines stay on their fine lees for c. 12 months.
- **Fining and Filtration:** Casein or Bentonite fining, no filtration
- **Sulfur:** Applied after malolactic and at bottling; 80-90 mg/l total sulfur; c. 25 mg/l free sulfur