

# Jean-Marc Pillot



## Puligny-Montrachet Les Noyers Brets



### At a Glance:

- **Appellation:** AOC Puligny-Montrachet
- **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:** From vines in the Noyers Brets lieu-dit in southern Puligny, just beneath Les Enseignères and the Bienvenues-Bâtard Montrachet
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1973 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 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:

This cuvée shows the elegance and profound minerality that mark the terroir of Puligny and offers a singular contrast to the Chassagne-situated wines of the rest of the domaine. Often among the most elegant of his wines (as befits the appellation), in most vintages it is saline, floral, and quite refined, with an exceptionally chiseled palate of sizzling tension.