

# Jean-Marc Pillot



## Saint Romain Blanc La Perrière



### At a Glance:

- **Appellation:** AOC Saint Romain
- **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 a small parcel of vines in the Perrière lieu-dit in Saint Romain
- **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 (5/7ths) and 228-l barrels (2/7ths)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel and in tank in the spring
- **Élevage:** One year in stainless-steel tanks (5/7ths) and neutral, 228-l barrels (2/7ths)
- **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:

A small cuvée vinified in stainless steel which emphasizes the earthy minerality of this appellation. An honest and satisfying wine that is appealingly forthright. Rather sturdy, very concentrated with the lively acidity that is typical of this appellation.