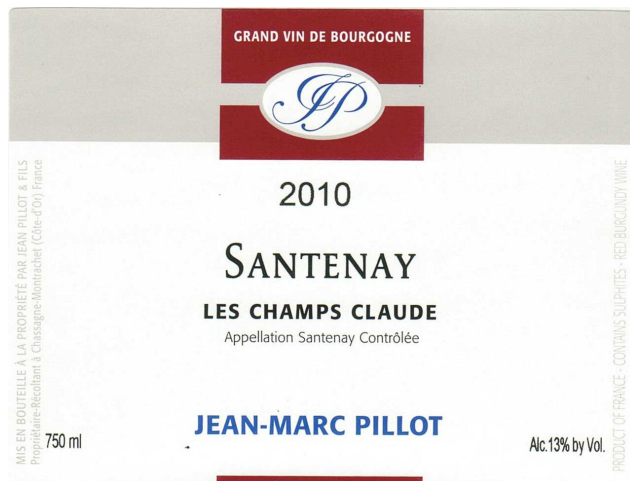


Jean-Marc Pillot



Santenay Rouge Les Champs Claude



At a Glance:

- **Appellation:** AOC Santenay
- **Encépagement:** Pinot Noir (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:** From 1.4 ha of vines in the Champs Claude lieu-dit on the border of Santenay and Remigny
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1970 at 10,000 vines/ha.
- **Average Yields:** 40 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks after partial destemming (0-100%, depending on the vintage) and a 4-5 day cold soak.
- **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 is a red with lots of character, a proud representative of this appellation that is not acknowledged often enough in our opinion as the source for red wines of great character. Pillot's version is properly rustic with grainy tannins supporting red berry fruit.