

Domaine Pillot
Fernand et Laurent

POMMARD 1ER CRU "LES CHARMOTS"

Characteristics

Pinot Noir varietal pruned in Guyot simple. Those 0,74 acres of vines were planted in 1952 and 1990.

Details

Two small inherited parcels of vines situated on the hill which overlooks the 1er Cru Epenots. Planted in 1952 and 1989, the vines are ideally exposed to the rising sun, on a sloping, shallow soil.

Wine making

The grapes are hand-picked, transported to our winery, destemmed at 85% and put into tank. After a few days of cold maceration, the alcoholic fermentation is traditionally started with regular cap punching, thus enabling very small temperature regulations of the fermenting grapes. Then, aged in French oak barrels (25% new). Bottled at the winery after aging for 18-19 months.

Particularity

The wine is velvety red with a dark berry nose, black current and blackberry which evolves into coffee notes. Mouth filling body with a round and delicate structure.
Age for 5-15 years. Consume at 15°C.

Tasting

The wine lives up to its name, Charmer. A fleshy wine which matches well with game meat, venison, rabbit or strong soft cheeses.

Laurent Pillot advices

When young, this wine is black cherry in color with a charming palate of crisp fresh grapes. It will win you over when married with pheasant.