

Domaine Pillot

Fernand et Laurent

BOURGOGNE

Characteristics

Pinot Noir varietal pruned in Guyot simple. Those 1,85 acres of vines were planted in 1977, 2004 and 2009.

Details

Four inherited parcels of vines, situated in he commune of Pommard, historically named 'Maison Dieu' & 'Aumone' as they are on top of a 4th Century Roman Gallic Villa.

Wine making

The grapes are hand-picked, transported to our winery, destemmed 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 (10% new). Bottled at the winery after aging for 10 months.

Particularity

The mixture of young and old vines carries a freshness, elegance & complexity to the Pinot Noir. The nose is fruity with fine tannins and a nice round mouthfeel. Will age for 2-5 years. Consume at 15°C.

Tasting

A wine to drink young to appreciate its fruity aromas. Marries well with white meat and BBQ pork.

Laurent Pillot advices

Expressive while young, the Red Burgundy Wine Pinot Noir has delicate tannins. An easy drinking wine.