

Domaine Pillot Fernand et Laurent

CHASSAGNE-MONTRACHET

Characteristics

Chardonnay varietal pruned in Guyot simple. Those 4,57 acres of vines were planted in 1987, 1991, 1997, 2001, 2006 and 2013.

Details

Five parcels of vines on a very limestone soil go into producing this Chassange-Montrachet white wine. The 2 principle parcels are situated not far from the village and have the charming names, 'La Bergerie' and 'Le Chene'.

Wine making

The grapes are hand-picked. Pressed, the juice is then fermented in French oak barrels (25% new). The wine is barrel aged until the following summer. In this way, the wine has time to integrate and confirm its personality. Bottled at the winery after aging for 11-12 months.

Particularity

The wine expresses itself in harmonious lines. A round wine with a warm body, coupled with white fruit aromas and finely integrated oak. Will easily age for 2-7 years. Consume at 14°C.

Tasting

The Chassange-Montrachet white wine matches perfectly with fish, scallops and crustaceans. Equally, open when young and serve as an aperitif.

Laurent Pillot advices

At the end of your meal try the Chassange-Montrachet white wine with cheese.