

Domaine Pillot

Fernand et Laurent

CHASSAGNE-MONTRACHET 1ER CRU "CHAMPGAINS"

Characteristics

Chardonnay varietal pruned in Guyot simple. Those 0,84 acres of vines were planted in 2002.

Details

This parcel of vines was replanted in 2002 and is situated next to the family home. Before replanting the soil was left to regenerate without the application of fertilizer for 5 years. The result being young healthy vines who are already giving very mature grapes.

Wine making

The grapes are hand-picked. Pressed, the juice is then fermented in French oak barrels (30% 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 Chassange-Montrachet 1er Cru 'Champgains' gives a warm, long and fat mouthfeel. Carrying persistent white flower, fruit and citrus aromas The finish is round with a delicate acidity. Will easily age for 3-10 years. Consume at 14°C.

Tasting

A fine wine matching well with grilled fish, prawns, crayfish/lobster

Laurent Pillot advices

Our white wines marry well with white meat in a creamy sauce. I would also propose the Chassange-Montrachet 1er Cru 'Champgains' with sweet-breads.