

Domaine Pillot

Fernand et Laurent

CHASSAGNE-MONTRACHET 1ER CRU "VIDE BOURSE"

Characteristics

Chardonnay varietal pruned in Guyot simple. Those 1,11 acres of vines were planted in 1967 and 1975.

Details

This parcel of vines is situated a few meters from the Grand Cru Batard-Montrachet. The soil is clay-limestone and is composed of little stones, aiding drainage in wet conditions. This wonderful position produces a rich and enchanting wine.

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 15 months.

Particularity

The wine Chassange-Montrachet 1er Cru 'Vide Bourse' opens delicately with a rich, ample body, both elegant and complex. A long and flowing palate with citrus and pear flavors and finely integrated oak. Will reach its potential with 3-10 years aging. Consume at 14°C.

Tasting

It is a shame to drink this wine too young. 3-4 years aging broadens the wine. Matches well with fish dishes served with a sauce, or crayfish/lobster.

Laurent Pillot advices

Open a bottle of Chassange-Montrachet 1er Cru 'Vide Bourse' after aging for 6-7 years and you will discover her charms, a hint of dried and exotic fruit. Perfect with foie gras.