


Domaine Pillot

Fernand et Laurent

# CHASSAGNE-MONTRACHET 1ER CRU "GRANDES RUCHOTTES"

**Characteristics**

Chardonnay varietal pruned in Guyot simple. Those 0,91 acres of vines were planted in 1973.

**Details**
Situated high on the hills of Chassange-Montrachet, in the middle of the best 1er Cru for the appellation. This little enclave of grand notoriety is on a steep slope with a limestone subsoil, but with sufficient depth to cultivate the vines.

**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 vines and in particular the chardonnay expresses its nobility here. The wine is complex, fat and balanced by a subtle minerality. It will not reach its potential before 4-5 years aging. Offering fine and complex perfumes of flowers, dried fruit and honey. Will easily age for 4-12 years, more for exceptional years.

**Tasting**

The same as the Chassange-Montrachet 1er Cru 'Vide Bourse', matching well with fish dishes, and highly recommended with crayfish/lobster.

**Laurent Pillot advices**

Keep one bottle of Chassange-Montrachet 1er Cru 'Grandes-Ruchottes' for 10 years, when you open it you will be rewarded by its elegance.