


Domaine Pillot

Fernand et Laurent

# CHASSAGNE-MONTRACHET 1ER CRU "LES FAIRENDES"

**Characteristics**

Chardonnay vines pruned using the single Guyot method. These 26 acres were planted in 1973.

**Details**

Long rows of vines ideally located beneath the Grandes-Ruchottes make up this cuvée. Les Fairendes climat is considered one of the best in the great Morgeot appellation.

**Wine making**

The grapes are hand-picked. Pressed, the juice is then fermented in French oak barrels (20-25% 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**

While the Morgeot vineyard is characterized by full-bodied white wines, its “sous-climat” Les Fairendes produces more refined wines, as the vines here grow on more limestone-rich soil. The resulting wines are refined and endowed with a delicate tension. The nose reveals a wide range of white fruits, such as pear. The palate is full of energy, bursting with citrus and tangy grapefruit aromas.

It keeps well and reaches its peak between 3 and 10 years.

Serve at 14°C.

**Tasting**

Although it can be enjoyed young, this wine really comes into its own after 3-4 years of aging. It immediately brings to mind the Atlantic coast and ocean fish or shellfish to accompany the salty notes of this wine.

**Laurent Pillot advices**

The limestone subsoil of this beautiful terroir offers a wine with rare energy in the southern part of Chassagne-Montrachet. To accompany it, let us indulge in prestigious dishes such as lobster or langouste, which will beautifully reveal their complex, salty flavors.