



Champagnes & Châteaux
QUALITY SINCE 1989

CHEVALIER-MONTRACHET GRAND CRU 2017 DOMAINE JEAN & JEAN-MARC PILLOT

Representing the fifth generation to produce wine on the 6-hectare family Domaine, Jean-Marc came to work with his father, Jean, in 1985. Motivated by the same pride in their wines and love of their job, they succeeded in creating a fine reputation even among the most demanding connoisseurs. In 1991, Jean-Marc and his sister, Béatrice, took over from Jean. Their ambition was to perpetuate the family tradition based on the same uncompromising standards. They went from strength to strength, expanding their vineyard holdings to 11 hectares. One of the unusual characteristics of the Domaine is the even division between Pinot Noir and Chardonnay vines.

Grape: 100% Chardonnay

Vineyard & Vinification Note:

Jean-Marc's number one priority is to respect the terroir he has inherited. The soil is ploughed all year long.

Organic fertilisers are adapted to the needs of each vine and the specific nature of each plot. Sustainable methods are used to fight against fungal diseases with maximum respect for the vines and their environment.

A true believer in the saying that "great wine is made in the vineyard", Jean-Marc lavishes great care and attention on his vines: March pruning, green harvesting, and manual picking account for quality grapes that are absolutely essential for making great wine.

The harvest is done by hand. As soon as they are cut, the bunches are brought to the vat room and put whole into the pneumatic press. The juice goes from there to the underground cellar via gravity flow and is put into oak barrels, 30% of which are new. The wines age there under ideal conditions for 12 months after alcoholic and malolactic fermentation.

Starting in 2005, Jean-Marc decided that the wines would benefit from longer ageing. They now spend 6 months in stainless steel vats before bottling for improved stabilisation and efficient natural clarification



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Cont'd:**Tasting Note:**

Big bodied yet very elegant, fresh and great minerality

Allen Meadows' Burghound:

A discreet application of wood can be found on the intensely floral-suffused aromas that exhibit additional nuances of spice, white peach, jasmine tea and the barest hint of passion fruit. The creasing yet highly energetic large-scaled flavors brim with minerality as well as a taut muscularity that makes its presence known on the focused, impressively long and well-balanced finale. This will need to add depth to merit the upper end of my projected range but the potential appears to be present for that to occur. **91-94 Points, June 2019**

Food Pairing:

This is delicious with the king of fish, monkfish. Also pairs beautifully with scallops, lobster. A perfect match