



Champagnes & Châteaux
QUALITY SINCE 1989

CHASSAGNE-MONTRACHET 1ER CRU CAILLERETS 2018 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.

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.

6 months in stainless steel vats before bottling for improved stabilisation and efficient natural clarification.

Burghound Tasting Note: A vague whiff of the exotic is present in the form of lychee nut and viognier-like nuances on the assorted white orchard fruit and citrus rind scents. There is both fine energy and volume to the lightly mineral-inflected medium-bodied flavors that brim with dry extract that imparts a sappy texture to the long, balanced and notably dry finale. This too is very good and worthy of your interest. **90-93 Points, June 2020**

Food Pairing: Ideal with seafood, fish, charcuterie and goat's cheese.



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