

## BOURGOGNE PINOT NOIR 2021 DOMAINE JEAN-MARC PILLOT

Jean-Marc Pillot took over from his father, Jean, in 1991. His ambition was to perpetuate the family tradition based on the same uncompromising standards but also develop it and take it to the next step. He immediately breathed a new energetic life into this eponymous estate: increasing its surface area, expanding its vineyard holdings to 12 hectares, and developing the bottling line. At the head of a 12-hectare estate, he offers a superb range of 1er crus in the village of Chassagne-Montrachet. The production is split roughly 50/50 between reds and whites.

Grape: 100% Pinot Noir

## **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.

**Tasting Note:** Plenty of soft ripe blackberry, cherry, and raspberry fruit with a touch of earth and leather.

**Food Pairing:** Great with grilled meat, game and hard mature cheeses.



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