



CHASSAGNE-MONTRACHET 1ER CRU CAILLERETS 2022 DOMAINE JEAN & 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% 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 each vine's needs and the plot's specific nature. 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. It 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.

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

Jasper Morris MW: Mid lemon yellow. There is class and elegance on the nose. Then with a few more sniffs the power returns! It is quite ripe in the flavour profile but all held together by the mineral magic of the vineyard. Beautifully nuanced with lemon washed stones and orchard fruit at the perfect pitch of ripeness. A long and nuanced finish. Drink from 2028-2038. **93-96 Points, October 2023.**

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



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