THORMAN HUNT

EST. WINE SHIPPERS 1978



Domaine Fernand et Laurent Pillot

Chassagne-Montrachet

Pommard Tavannes

Grower

The Pillot family have worked the vines of Chassagne-Montrachet since the 17th century, when they were also coopers. Fernand and his son Laurent extended the domaine in 1992 and again in 2001, when they took over vines in Pommard, and Laurent's son Adrien, who has worked in South Africa, New Zealand, Oregon and Australia, now runs the domaine. Today it farms 14.8 hectares across 22 appellations, with no herbicides used since 2012, and it is certified organic.

Vineyards

A single parcel of 80 ares, close to the Château de Pommard and next to Les Epenots. Clay and limestone soil, reddened by iron oxide. Pinot Noir planted in 1953 and 1974, single Guyot pruned.

Vinification

Harvested by hand and destemmed. After a few days of cold maceration, fermentation takes place in the traditional way with regular punching down and careful temperature control. Aged in French oak barrels, 15% of them new, and bottled at the domaine after 15 months.

Style

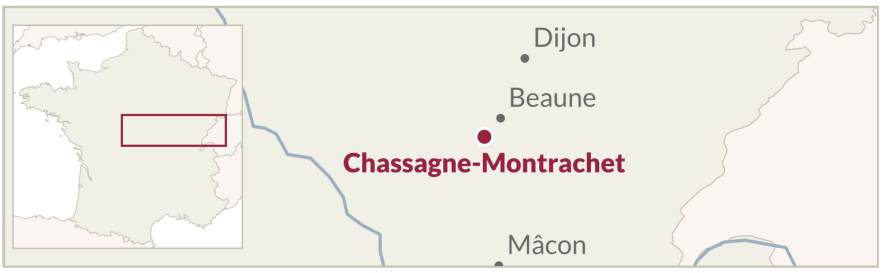
A generous, rounded Pommard with fine, gentle tannins: plush, ripe and accessible rather than austere. Drink from 3 to 10 years; serve at 15°C with beef, lamb or a full-flavoured cheese such as Époisses.

Grape varieties:
100% Pinot Noir

Farming:
Certified organic

Suitable for:
Vegetarians and vegans

Bottling options:
75cl



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