



LES CLIMATS
Wine & Spirit Imports, Inc.



Domaine Lamy-Pillot

AOC Saint-Aubin

1er Cru Le Charmois

COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Yellowish limestone, often with silicified fossils, and Lio-strea acuminata marls, 35% sand, 46% silt, 19% clay

VINEYARD

At the geological juncture with Chassagne-Montrachet, this plot, rich in iron, is characterized by stony, shallow, well-draining soil.

HARVEST

Hand harvested

VINIFICATION

Aged 12-18 months in barrels with around 25% new oak

TASTING NOTES

Le Charmois has a great vibrancy and texture with a lovely nose of white peaches, zesty lemon and white blossoms. Long on the palate, with just the right amount of tension, accompanied by the depth and complexity that only the finest hillside soils can bring to a wine.

ABOUT THE WINEMAKER

Domaine Lamy-Pillot, founded in 1973 by René and Thérèse Lamy-Pillot in Morgeot, Chassagne-Montrachet, embodies the charm and diversity of Burgundy's family-run estates. Today, their daughters Florence and Karine, along with their husbands, Sébastien and Daniel, manage the domaine. Their style is defined by crisp, mineral-driven whites and structured, elegant reds. With careful vineyard practices, natural fertilizers, and minimal intervention in the cellar, the family favors used oak to highlight the purity of grape and terroir. The estate's jewel is a tiny 0.0542-hectare plot of Le Montrachet, yielding just 300 bottles a year from Burgundy's most prestigious terroir.