



KERMIT LYNCH WINE MERCHANT

DOMAINE PIERRE GUILLEMOT

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Bourgogne
Hautes-Côtes de Beaune, Savigny-lès-
Beaune, Corton Grand Cru

Producer: Jean-Pierre Guillemot

Founded: 1947

Annual Production: 2,500 cases

Farming: Haute Valeur Environnementale
(certified)

Website: N/A



Kermit says he has several great memories of visiting with the Guillemots, and his favorite happened about fifteen years ago when Robert Parker asked us to arrange a big tasting of our Burgundy selections. It took place in the cellar below our Beaune office, and Mr. Parker approved Kermit's suggestion that we invite the winemakers to the tasting. The place was packed and there were over two hundred red and white Burgundies to taste. Pierre Guillemot was there with his big belly and bristly moustache. Everyone loved having him, because he wowed them with comparisons of certain wines with various characteristics of the male and female genders. Kermit noticed at some point in the morning that Pierre had quieted down. He looked over and saw that, as Pierre tasted, he did not avail himself of a spit bucket. Suddenly there was an “*Alors, au revoir, à bientôt j’espère,*” and up the stairs he went. Kermit followed and watched Pierre walk away, awfully close to a Charlie Chaplin pantomime of a drunken French *vigneron* weaving down the street, barely able to stand up.

The Guillemot family has worked Savigny-lès-Beaune vines for eight generations (!) and produces wines with classic Burgundian finesse and balance, all while leaving us a reminder of Savigny's rustic character. Guillemot is one of the quintessential KLWM producers, with wines that epitomize the local *terroir* and emphasize grace and elegance over power and structure. But do not be fooled into thinking that this means they lack aging potential; the Guillemots are very proud of their old wines and thankfully have the foresight to set aside a good supply and follow their wines' development over the years. A recent tasting at the domaine included a 1989 and 1975 Savigny Blanc, as well as the '90, '88, '85, '82, '76, '72, and '64 Rouge. There was not a single tired bottle in the bunch. We challenge anyone to find a better deal on Burgundies that are built to last like these!



DOMAINE PIERRE GUILLEMOT (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bourgogne Hautes-Côtes de Beaune “Le Mont et Forêt”	Chardonnay	Planted in 2018	Clay, limestone, marl	1.4 ha
Savigny-lès-Beaune <i>Blanc Dessus Les Golardes</i>	30% Chardonnay 70% Pinot Blanc	55 years	Limestone, Gravel	1.3 ha
Bourgogne <i>Rouge</i>	Pinot Noir	32 years	Limestone, Gravel	.80 ha
Savigny “Vieilles Vignes”	Pinot Noir	55 years	Marl, Limestone, Gravel, Clay	2.09 ha
Savigny-lès-Beaune <i>Les Grands Picotins</i>	Pinot Noir	50 years	Clay, Limestone	.75 ha
Savigny-lès-Beaune <i>Aux Gravains 1^{er} Cru</i>	Pinot Noir	7 years	Alluvial Soil, Gravel	.27 ha
Savigny-les-Narbantons <i>1^{er} Cru</i>	Pinot Noir	50 years	Clay, Limestone	.33 ha
Savigny-les-Jarrons <i>1^{er} Cru</i>	Pinot Noir	40 years	Clay, Sand, Limestone	.24 ha
Savigny-Serpentières <i>1^{er} Cru</i>	Pinot Noir	55 years	Marl	1.7 ha
Corton Le Rognet et Corton <i>Grand Cru</i>	Pinot Noir	50 years	Ferruginous Oolite	.30 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- All grapes are sorted and de-stemmed

Bourgogne Hautes-Côtes de Beaune “Le Mont et Forêt”

- Grapes are sourced from two parcels, one in Savigny-les-Beaune one in Pernand Vergelesses
- Fermentation in stainless steel *cuves* and *tonneau*
- Wine is aged in *tonneau* for twelve months, 25% of which is new oak

Savigny-lès-Beaune *Blanc Dessus Les Golardes*

- Fermentation lasts for 2 weeks
- Half of the wine is fermented in stainless steel *cuves* and half in 600-L *demi-muid* barrels
- Wine is aged for 15 months in 600-L *demi-muid* barrels, without any new oak
- Wine is aged in bottle for 6 months before release



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DOMAINE PIERRE GUILLEMOT (continued)

Reds

- Fermentation lasts for 15 to 16 days
- Wine is fermented in wooden *caves*
- Regular punchdowns during the entire fermentation (2-3 times a day)
- Wine is aged in barrel (10% new for *premier cru* and *grand cru*) for 18 months
- Wine is aged in bottle for 6 months before release
- Savigny “Vieilles Vignes” sourced from three parcels: Planchots de la Champagne, Dessus les Gollardes, Vermots