



Alain Chavy, Puligny-Montrachet (Burgundy)

## Puligny-Montrachet «Les Charmes» AOC

|                  |                 |
|------------------|-----------------|
| <b>Vintage</b>   | 2022            |
| <b>Winemaker</b> | Alain Chavy     |
| <b>Region</b>    | Burgundy        |
| <b>Alcohol</b>   | 13% vol.        |
| <b>Grapes</b>    | 100% Chardonnay |

### Winemaking

The Les Charmes vineyard is a single vineyard (lieu-dit) within the Village appellation. The Chardonnay grapes grow at an altitude of about 200 to 350 meters above sea level and directly border the neighboring Meursault Premier Cru appellation. The vines are planted on clay-limestone soils and have an average age of about 30 years. The harvest is done by hand, and fermentation takes place in French oak barrels. The finished wine ages for 16 months in barrels.

### Our tasting note

The Puligny-Montrachet Les Charmes has a straw-yellow color with golden reflections. The aroma profile is complex, with notes of stone fruits, melon, apple, citrus, buttery nuances, and sweet spices. On the palate, it is elegant and full-bodied with a rich character and a pronounced mineral note. The finish is long and spicy.

### Alain Chavy

Together with his brother Jean-Louis, Alain Chavy gained his winemaking experience at the family estate, Gérard Chavy et Fils, in Puligny-Montrachet on the Côte de Beaune. When their father retired in the late 1990s, the two brothers decided to divide the parcels between them and establish their own businesses. Thus, in 2003, Domaine Alain Chavy was founded in the heart of Puligny-Montrachet. Today, the 6.5 hectares of vineyards are managed according to the principles of Lutte Raisonnée, which limits the use of chemicals and pesticides. Alain Chavy is the proud owner of one of the few underground cellars in the village, where he vinifies his wines. With their purity, elegance, and pronounced minerality, the wines perfectly reflect the terroir.



### Suitable with

