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Alain Chavy, Puligny-Montrachet (Burgundy)

# Bourgogne Chardonnay AOC

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| **Vintage** | 2023 |
| **Winemaker** | Alain Chavy |
| **Region** | Burgundy |
| **Alcohol** | 13% vol. |
| **Grapes** | 100% Chardonnay |

## Winemaking

The hand-picked grapes are pressed and chilled for 18 to 20 hours before alcoholic fermentation. The aging on fine lees lasts at least one year and takes place in oak barrels (20% new wood). Afterwards, the various cuvées, corresponding to the different vineyards, are combined in stainless steel tanks where they remain for 7 to 8 months before being bottled.

## Our tasting note

The Bourgogne Chardonnay has a clear golden yellow color and is a lively and elegant wine with fragrant notes of green apples and citrus fruits, as well as delicate vanilla notes. On the palate, it is fresh and full-bodied with a good concentration of fruits, especially citrus fruits and apples, and a creamy mouthfeel. Its long finish is reminiscent of the pronounced minerality typical of Puligny-Montrachet.

## 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

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