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Alain Chavy, Puligny-Montrachet (Burgundy)

Chevalier-Montrachet Grand Cru AOC

Vintage	2022
Winemaker	Alain Chavy
Region	Burgundy
Alcohol	13% vol.
Grapes	100% Chardonnay

Winemaking

The Chevalier-Montrachet from Alain Chavy comes from a small Grand Cru parcel owned by a neighboring winemaker. From this parcel, he purchases one barrel (228 liters) per year, which corresponds to a minimum production of 300 bottles per year. In the cellar, the winemaking process is carried out with great care, giving special attention to this barrel. The alcoholic fermentation occurs naturally through indigenous yeasts. The aging in the barrel lasts almost a year.

Our tasting note

The Chevalier-Montrachet has a clear golden yellow color, with fantastically concentrated aromas of ripe citrus fruits on the nose, supported by an intense minerality. Fine-bodied, full of energy and structure. Behind the juicy blossoms and citrus fruits lies enormous depth and power. Wonderfully elegant with a very long-lasting finish.

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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