



Alain Chavy, Puligny-Montrachet (Burgundy)

## Puligny-Montrachet 1er Cru «Les Pucelles» 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

Les Pucelles, whose name means "the Virgins," is the most renowned Premier Cru of the Puligny-Montrachet commune. The soil is rich in clay and limestone. After hand harvesting and a strict selection in the vineyard, the winemaking process takes place with minimal intervention. The alcoholic fermentation in oak barrels occurs naturally through native yeasts. For the Premiers Crus, Alain Chavy uses a combination of 400-liter oak barrels and 25% new Burgundy Pièces (228L barrels).

### Our tasting note

The Puligny-Montrachet 1er Cru Les Pucelles has an intense golden-yellow color, revealing complex aromas of citrus fruits, apple, lime blossom, vanilla, and exotic fruits. On the palate, the wine is very dense and complex, with a full body, fine acidity structure, and a long, salty 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

