

Alain Chavy, Puligny-Montrachet (Burgundy)

Puligny-Montrachet «Les 8 Climats» AOC



Vintage	2023
Winemaker	Alain Chavy
Region	Burgundy
Alcohol	12.5% vol.
Grapes	0% Chardonnay

Winemaking

The vineyards from which the Puligny-Montrachet comes are located around the village of Puligny-Montrachet and were planted between 1965 and 1974. The hand-harvested grapes are pressed and then cooled for 18 to 20 hours before alcoholic fermentation begins. The aging on fine lees lasts at least one year and takes place in oak barrels (20% new wood). Subsequently, the various cuvées, corresponding to the different vineyards, are blended in stainless steel tanks, where they remain for 7 to 8 months before being bottled.

Our tasting note

Clear straw-yellow color, with expressive citrus fruit paired with a subtle honey note, exuding energy, and an incredible power from the mineral background. This is also evident on the palate, where the wine reveals its charm and intensity from the very first sip. The refined acidity gives the wine great body. A captivating wine with very good length and an impressive mineral 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

