

Domaine Alain Chavy,

Puligny-Montrachet 1er Cru `Les Champs Gains` 2022

Puligny-Montrachet, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Alain and Corentin Chavy
Closure	Natural Cork
ABV	13%
Residual Sugar	2g/L
Acidity	4.6g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian

PRODUCER

An established name in Puligny-Montrachet, the Chavy family have produced wine here since the 1970s. Alain created his domaine in 2003, after he and his brother decided to split the family domaine and pursue their own paths. Alain's ten hectares include parcels of some of the most prestigious premier crus, some of which, such as 'Les Clavoillons', were planted by the Chavy family in the 1950s. The domaine also possesses the deepest underground cellar in Puligny, at a depth of 5.5 metres. Alain has forged a reputation for crafting Puligny-Montrachet which captures the balance of salinity, power and elegance particular to this village.

VINEYARDS

The Puligny-Montrachet 1er Cru 'Les Champs Gains' comes from two parcels planted between 1958 and 1962. Located below 1er Cru 'Les Folatieres', 'Les Champs Gains' is more sheltered by surrounding hedges. The limestone soils are 20cm in depth which lend a particular salinity to the finished wine.

VINTAGE

Following a string of difficult years, the 2022 vintage in the Côte de Beaune was characterised by abundance and excellence. The growing season began with a cold, wet winter, which resulted in a slower start to the growing season and delayed budburst, saving the vines from the worst of the spring frosts. The winter rains also replenished soil water reserves and sustained the vines through numerous heatwaves during the summer. Harvest was earlier than usual, but the quality of the fruit harvested was excellent, with vibrant aromatics and balanced acidity.

VINIFICATION

The grapes were gently whole-bunched pressed and transferred into 228-litre French oak barrels, where they underwent fermentation with indigenous yeasts. Following fermentation, the wine went through malolactic fermentation and was aged in these same barrels, 25% of which were new, for 12 months. The final blend was then assembled before spending six months in stainless-steel tanks. Bottling then took place in February.

TASTING NOTES

Characterised by precise acidity and notes of peach and ripe lemon, the palate displays a mineral freshness and a long intense finish.