



CLOS CACHET
the finest French wines

DOMAINE ALVINA PERNOT

Bâtard-Montrachet

2022

01

Provenance:

Bâtard-Montrachet, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Roast poultry, rich oysters,
crayfish, scallops and white fish

04

Serving:

Temperature: 12°C



Grassl

Liberté Glass



Vineyard Cultivation:

Alvina Pernot has a new winery on Puligny's Rue de Bois, a facility that will give them all the space they need to master the élevage and, increasingly, the pressing of the fruit that produces their wines. After working for three years at her grandfather's Domaine Paul Pernot, Alvina and her husband, Philippe, set up a tiny domaine & maison in Puligny-Montrachet.



Vinification:

Alvina and her husband favour earlier-picked fruit and higher-altitude parcels within the large Pernot holdings. For the debut 2018 vintage, Alvina Pernot used no new oak, with all wines aged on their lees, in used barrels mainly from François Frères, until they were racked for bottling.



Tasting Notes:

Pure mid lemon yellow. Immediate class on the nose, picked at the right time. Impeccably balanced on the palate, all the weight one hopes for, but retaining a vivacity as well and an exceptional length of fruit. Pure white orchard fruit all the way. Drink from 2028-2038. 96 points, Jasper Morris, Inside Burgundy.



Soil Type:

Limestones and Clay



Method:

Sustainable

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Trade Portal

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