

# DOMAINE ALVINA PERNOT

## Bienvenues-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

**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:**

Pale colour, starts quietly, then a rich honeyed note to the fruit. A little ripe citrus, possibly tangerine note. Complex, something of everything but just lacks a little spark – maybe it might have been picked a day or two earlier? Drink from 2028-2035. 93 points, Jasper Morris, Inside Burgundy.

**Soil Type:**

Limestones and Clay

**Method:**

Sustainable