

DOMAINE ALVINA PERNOT

Chevalier-Montrachet

2022

01

Provenance:

Chevalier-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. Most of their 2020 vintage was produced from Alvina's share of the Pernot family holdings, provided to them from Domaine Paul Pernot in must. One barrel, in exchange.



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:

The 2022 Chevalier-Montrachet Grand Cru is a return after missing in 2021 and comes from an exchange in must. The very precise on the nose offers hints of brioche, chalk and yellow fruit, unwinding with each swirl of the glass. The palate is well-balanced, feisty and intense, with a lot of weight and grip on the back end. This is quintessential Chevalier-Montrachet, it will give 20-30 years of drinking pleasure. Fabulous. 96 points, Neal Martin, Vinous.



Soil Type:

Limestones and Clay



Method:

Sustainable

