

# DOMAINE ALVINA PERNOT

## Corton-Charlemagne

### 2022

01

**Provenance:**

Corton-Charlemagne, 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. 40 year old Grand Cu vineyard located in the Corton Charlemagne appellation.



**Vinification:**

Staggered harvest to ensure optimum ripeness. Long and gentle pneumatic pressing, decanted for around 20 hours. Fermented and aged for 18 months in one year old French oak barrels. Lightly filtered before bottling.



**Tasting Notes:**

The 2022 Corton-Charlemagne Grand Cru comes from the Pernand side. It has a well-defined nose with more concentration than the previous vintage: lemon curd, broom, touches of lime and candied orange peel. The palate is taut and fresh on the entry with a fine bead of acidity, but it doesn't quite possess the complexity of the Puligny Premier Crus on the cereal-tinged finish. 91 points, Neal Martin, Vinous.



**Soil Type:**

Limestones and Clay



**Method:**

Sustainable

