

DOMAINE ALVINA PERNOT

Meursault 1^{ER} Cru ‘La Piece sous le bois’

2022

01

Provenance:

Meursault, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Charcuterie, poultry cooked in stock, young Comté cheese, white fish and seafood

04

Serving:

Temperature: 12°C



Grassl

Liberté Glass



Vineyard Cultivation:

An exciting new arrival on the scene in the Côte de Beaune is Alvina Pernot, granddaughter of Paul Pernot of Domaine Paul Pernot and cousin of Philippe Pernot of Domaine Pernot Belicard. After working for three years at her grandfather's Domaine, Alvina and her husband, Philippe Abadie, set up a tiny Domaine and Maison in Puligny-Montrachet. "La Piece sous le Bois" is a cooler plot located on the edge of the combe of Saint Aubin and Meursault.



Vinification:

Long, gentle pneumatic pressing, decanting for about 20 hours, followed by decanting of the must and placing in barrels. Alcoholic fermentation in 3 year old oak barrels to prevent the wood from marking the wine, aged for 18 months. Very light filtration. Bottled on a favourable lunar day.



Tasting Notes:

The 2022 Meursault La Piece Sous Bois 1er Cru, from vines towards Blagny, owned by Alvina's grandfather, has a very controlled and focused bouquet with crushed stone permeating the yellow fruit. The palate is very well-balanced and harmonious, not powerful but tensile, with a touch of orange rind and quince towards the finish. It doesn't quite let go completely, so I would afford it 3-4 years in the cellar. Still, this is well-crafted and will be quite delicious. 90 points, Neal Martin, Vinous.



Soil Type:

Limestones and Clay



Method:

Sustainable

