

DOMAINE ALVINA PERNOT Meursault 1^{ER} Cru 'Perrieres' 2022

01

Provenance: Meursault, Burgundy **Grape Variety:** 100% Chardonnay

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

Vineyard Cultivation:

04

Serving: Temperature: 12°C



Grassl Liberté Glass

Clos Cachet 20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

Puligny-Montrachet.

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.

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

Tasting Notes:

The 2022 Meursault Perrieres 1er Cru, which comes from purchased must, articulates the mineralite/crushed stone trope expected from this vineyard: linear and detailed, pleasingly strict with a hint of chamomile in the background. The palate is beautifully balanced with a touch of orange pith on the entry entwined with melon and even a hint of blackcurrant. Long and tender on the finish, this is a supremely well-crafted Perrieres. 94 points, Neal Martin, Vinous.



Soil Type: Limestones and Clay

Method: Sustainable

Trade Portal www.closcachet.com.au Instagram: @closcachet

