

DOMAINE ALVINA PERNOT Meursault 1^{ER} Cru 'Poruzot' 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





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.



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 Poruzots 1er Cru is a little reductive on the nose, but there is concentration here, crushed stone and pressed flowers commingling with subtle jasmine and yellow fruit aromas. The palate is very well-balanced with a killer line of acidity. Taut and focused, precise and tensile, this is a superbly made Poruzots with commendable length and salinity. Excellent. 94 points, Neal Martin, Vinous.



Soil Type:

Limestones and Clay

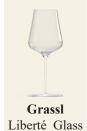


Method:

Sustainable

Trade Portal

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