

DOMAINE ALVINA PERNOT

Puligny-Montrachet 1^{ER} Cru ‘Clos de la Garenne’ 2022

01

Provenance:

Puligny-Montrachet, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Zesty salads, vongole, roast poultry, rich oysters, crayfish, scallops, baked whole snapper

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. “Clos de la Garenne” sits above “Champ Gain” in Blagny, bordering Saint Aubin. This plot sits at a high altitude and contains 50-plus-year-old vines, planted in 1957.

**Vinification:**

Fermented and aged for 18 months in French oak barrels (20% new). Lightly filtered before bottling.

**Tasting Notes:**

Five barrels, from the family domaine. Clean and pretty lemon and lime. The bouquet is more stylish than its predecessors. Delicious white orchard fruit on the palate, nicely integrated acidity, excellent length, with the white fruit returning in seamless fashion. A range of apples here, delicacy and density. Drink from 2028-2035. 94 points, Jasper Morris, Inside Burgundy.

**Soil Type:**

Limestones and Clay

**Method:**

Sustainable

