



CLOS CACHET
the finest French wines

DOMAINE ALVINA PERNOT

Puligny-Montrachet 1^{ER} Cru 'Clos des Folatieres'

2022

01

Provenance:

Puligny-Montrachet, 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:

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. "Les Folatières" hails from the higher-altitude parcels within the Pernot family's copious holdings in this prime 1er Cru, from 50-plus-year-old vines.



Vinification:

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



Tasting Notes:

There are 11 barrels of the Clos des Folatieres, which happily proves to be the finest of the three. Pale lemon and lime. The notable reduction on the nose slightly hides the fruit, but the palate shows its class. There is a biscuity note, part barrel, part reduction, but much the longest finish. This is going to be a really fine wine and I suspect would have earned a fifth star without the reduction. Drink from 2028-2036. 94 points, Jasper Morris, Inside Burgundy.



Soil Type:

Limestones and Clay



Method:

Sustainable

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

