

# DOMAINE ALVINA PERNOT

## Puligny-Montrachet 1<sup>ER</sup> Cru 'Les Caillerets'

### 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



**Vineyard Cultivation:**

Alvina Pernot has a new winery on Puligny's Rue de Bois, a facility that will give them all the space they need to master the élevage and, increasingly, the pressing of the fruit that produces their wines. After working for three years at her grandfather's Domaine Paul Pernot, Alvina and her husband, Philippe, set up a tiny domaine & maison in Puligny-Montrachet. Most of their 2020 vintage was produced from Alvina's share of the Pernot family holdings.



**Vinification:**

Alvina and her husband favour earlier-picked fruit and higher-altitude parcels within the large Pernot holdings. For the debut 2018 vintage, Alvina Pernot used no new oak, with all wines aged on their lees, in used barrels mainly from François Frères.



**Tasting Notes:**

The 2022 Puligny-Montrachet Les Caillerets 1er Cru comes from Alvina Pernot's own parcel and contains a little more new oak than the other cuvees. This is not obvious on the mild-mannered nose, well defined with citrus fruit, apple blossom and a touch of white peach. The palate is very well-balanced with a very effective reduction. It's tensile and razor-sharp with a lovely twist of bitter lemon, imparting tension on the finish. Superb. 94 points, Neal Martin, Vinous.



**Soil Type:**

Limestones and Clay



**Method:**

Sustainable

