



CLOS CACHET
the finest French wines

DOMAINE ALVINA PERNOT

Puligny-Montrachet 1^{ER} Cru 'Chalumaux'

2022

01

Provenance:

Puligny-Montrachet, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Creamy pastas, vongole, roast poultry, rich oysters, crayfish, scallops, trout en papillote

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 Chalumaux" is located just below Blagny, on the Meursault side, from old vines planted in 1954.



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:

This is one of the highest-altitude sites in Alvina Pernot's range, just below the Hameau de Blagny, overlooking Puligny and Meursault. With a sunnier exposition, it feels riper than Clos de la Jacquellotte, yet offers more floral rather than citrus tones. The palate is similarly rich, building towards an explosive finish – sumptuous with such concentration. Four barrels were made and no new oak was used on the wine.



Soil Type:

Limestones and Clay



Method:

Sustainable

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Trade Portal

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