

DOMAINE ALVINA PERNOT

Puligny-Montrachet 1^{ER} Cru 'Les Pucelles'

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.

**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, until they were racked for bottling.

**Tasting Notes:**

The 2022 Puligny-Montrachet Les Pucelles 1er Cru is more backwards on the nose than the Les Caillerets, crushed limestone mingling with Alpine stream and cooking apples. The palate is well-balanced with plenty of concentration. Light tropical brushstrokes of apricot and passionfruit lead to a spicy and prolonged finish. It's one of those wines whose charms creep up on you the more you drink it. 94pts, Neal Martin, Vinous.

**Soil Type:**

Limestones and Clay

**Method:**

Sustainable

