



**CLOS CACHET**  
the finest French wines

# DOMAINE ALVINA PERNOT

## Puligny-Montrachet 1<sup>ER</sup> Cru 'Peux Bois'

### 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:**

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 Peux Bois 1er Cru, which lies adjacent to El la Richards, sports a small but effective reduction on the nose. There's good intensity here with Golden Delicious scents and a touch of sea cave. The palate is very well-balanced with fine acidity. A little creamier in texture than other cuvees with a hint of dried honey on the rich yet tensile finish. Very satisfying. 92 points, Neal Martin, Vinous.



**Soil Type:**

Limestones and Clay



**Method:**

Sustainable

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**Trade Portal**

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