

# DOMAINE ALVINA PERNOT

## Puligny-Montrachet ‘Clos des Noyers Brets’

### 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. In 2020 La Rue Aux Vaches was joined by another Puligny lieu-dit cuvée, the Clos des Noyers Brets.

**Vinification:**

Long, gentle pneumatic pressing, decanting for about 20 hours, followed by decanting of the must and placing in French oak 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:**

The 2022 Puligny-Montrachet Clos de Noyers Brets has more concentration and depth on the nose than the La Rue Aux Vaches: wonderful, delineated scents of crushed stone, white flower and a hint of peach skin. The palate is fresh and saline on the entry, maybe more lime-infused than the last vintage. It is pretty malic towards the finish, which sustains longer than some of its peers. Impressive for a Village Cru. 92pts, Neal Martin, Vinous.

**Soil Type:**

Limestone and Clay

**Method:**

Sustainable

