

DOMAINE ALVINA PERNOT

Puligny-Montrachet ‘Rue aux Vaches’

2022

01

Provenance:

Puligny-Montrachet, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Poultry served with creamy sauce, foie gras, charcuterie and a great range of seafood

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. “Rue aux Vaches” is situated just below the famed Puligny-Montrachet 1er Cru “Les Pucelles”, and the only cuvée to be fully processed in Alvina Pernot's home winery.

**Vinification:**

Traditional vertical presses are used, creating a distinct qualitative advantage despite losing 15 - 20% more juice than modern presses. “It reduces oxidation, provides a greater purity of juice with naturally higher acidity and therefore freshness. 11 months on lees.

**Tasting Notes:**

Made in magnums only, as ever for this cuvée. The vines were blocked by thermic stress, so the grapes were picked last but hadn't really kicked on. So lower alcohol. Clean pale lemon colour. The bouquet is more reticent than one might have expected. The fruit shows pure fresh apples, there is adequate flesh, a mineral tingle and fair length with a tangy touch. Correct more than stunning. Drink from 2026-2029. 90 points, Jasper Morris, Inside Burgundy.

**Soil Type:**

Limestone and Clay

**Method:**

Sustainable

