



**CLOS CACHET**  
the finest French wines

# DOMAINE ALVINA PERNOT

## Saint-Aubin 1<sup>ER</sup> Cru 'En Créots'

### 2022

01

**Provenance:**

Saint-Aubin, Burgundy

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Charcuterie, poultry cooked in stock, young Comté cheese, white fish and seafood

04

**Serving:**

Temperature: 12°C



**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. New to the range this year, there are just three barrels of this Premier Cru, a south-facing, calcareous site that overlooks the village. Alvina's fruit comes from the lower section of the vineyard.



**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:**

Made thanks to a grape exchange. Pale clean colour. The nose is white fruit with apples, but not demonstrative. Fresh white fruit behind, medium weight, excellent length though, a crisp and chiselled St-Aubin, with a persistent aftertaste. Drink from 2027-2032. 91 points, Jasper Morris, Inside Burgundy.



**Soil Type:**

Limestones and Clay



**Method:**

Sustainable



**Grassl**

Liberté Glass

**Clos Cachet**

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**Trade Portal**

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