

DOMAINE ALVINA PERNOT Saint-Romain 2022

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Provenance: Saint-Romain, Burgundy **Grape Variety:** 100% Chardonnay

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Pairing: Roast poultry, rich oysters, crayfish, scallops and white fish 04

Serving: Temperature: 12°C



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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:

Long and gentle pneumatic pressing, decanted for around 20 hours and settled before barreling. Fermented and aged for 18 months in used French oak barrels (from 2 to 4 years old). Lightly filtered before bottling.



Tasting Notes:

The 2022 Saint-Romain Village is aged 30% in amphora and the remainder in barrel. The succinct bouquet opens gradually in the glass with lemon curd, lime and hints of white chocolate in the background. The palate is well-balanced, somehow quite "sedate," and maybe needs more nerve on the finish. Yet it is finely crafted and will be delicious over the next 6-8 years. Neal Martin, Vinous.



Soil Type: Limestones and Clay



Method: Sustainable

Trade Portal www.closcachet.com.au Instagram: @closcachet



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Liberté Glass