

Puligny-Montrachet 1er Cru Clavoillon 2022, Domaine Jean Louis Chavy

 Price
 £110.00

 Code
 PULI011

Chavy has a small 0.7Ha plot of Clavoillon, situated on the north side with soils of broken limestone and clay. This is a true show stopper!

Tasting Notes:

What an amazing wine! Rich, intense, broodingly decadent and appealing on the nose. The palate is equal to the nose, but adds more weight, a rich complex structure and long mineral-led finish. My white wine of the vintage.





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Specification	
Vinification	Hand-picked, sorted and fermented in tank, racked into barrels with 25% new oak and the remainder in 350lit Demi Muids. The wines undergo a very gentle fining after 12 months.
ABV	14%
Size	75cl
Drinking Window	Drink from 2025
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Puligny-Montrachet
Туре	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2022
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Jean Louis Chavy
Producer Overview	Jean-Louis Chavy is one of the sons of Gerard Chavy. Jean-Louis now runs his own domaine whilst his brother Alain runs Domaine Gerard Chavy. The brand new air-conditioned cellar was built in 2003, in the heart of the village of Puligny-Montrachet. The winemaking methods used are traditional, and the result is elegant and rich wines which show no noticeable oak influence.
Closure Type	Cork
Food Matches	Try with halibut and a butter sauce