HOUSE OF TOWNEND

Puligny-Montrachet Villages 2022, Domaine Jean Louis Chavy



Price	£75.50
Code	PULI009

This wonderful wine comes from 10 separate plots around the village of Puligny, planted to 10,000 vines per ha with an average age of 50 years old, on an aspect and soils that benefit from ample water. The fermentation is carried out with the use of natural yeasts, producing a very classic stylish Puligny with a stunning purity and steeliness.

Tasting Notes:

Intense, taut and piercing Puligny, with a lovely ripe apple and peach quality that seems to be the signature of the warm 2022 vintage. Mineral-led, the ripe golden fruits are balanced by a delicious acidity, with the core of the wine tight yet powerful. This wine displays the underlying precision you expect from Chavy.

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Specification	
Vinification	Produced from 5 separate parcels of older vines, with 1 parcel situated near the corner of Pucelles and Batard. Fermented and aged in 228 litre casks, 20% of which is new.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2025
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Puligny-Montrachet
Type	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 Risotto with asparagus and St George's mushrooms.