

Puligny Montrachet Domaine Jean Louis Chavy 2023



Region

Puligny-Montrachet is a village in the Cote de Beaune sub-region of Burgundy. It is also home to four Grand Cru vineyards and 17 Premier Cru sites. The soils around Puligny-Montrachet are characteristically Burgundian, with a high content of limestone, especially on the slopes of the Cote d'Or. The particular terroir of Puligny gives the wines a subtle distinction compared with its neighbors Chassagne-Montrachet and Meursault. Puligny wines are reputed to have a greater mineral influence and a firmer structure than the more accessible wines from Chassagne and the more perfumed wines of Meursault.

Producer

Jean-Louis Chavy is one of the sons of Gerard Chavy, and now runs his own Domaine. His brother Alain, now runs Domaine Gerard Chavy on his own. Jean-Louis and Alain have split the families vineyards up between them with them sharing the Bourgogne Blanc, village Puligny Montrachet, the lieu-dit Charmes, as well as Premiers Crus Champs Gain, Clavoillons, and Folatieres vineyards. In addition Jean-Louis has control of the Premier Cru Perrieres parcel, while Alain kept the Pucelles parcel. The winery was finished in 2004 and the winemaking and ageing style is traditional. It is early days to talk of a house style for Jean-Louis, but his wine are so far very elegant and without any noticeable oak influence. Jean-Louis has now been joined by his son Paul, who is now running the estate, they still pick slightly later than neighbouring estate Alain Chavy, which leads to a richer style of production.

Tasting Notes

This charming and open expression of Puligny-Montrachet comes from Jean-Louis Chavy. It is a blend of his 10 different parcels across the village, fermented and aged mostly in larger 350-litre barrels which preserve freshness and give a subtle oak character. Lifted and ethereal on the nose, the wine unfolds beautifully on the palate: stone fruit, citrus and white flowers are complemented with gentle spice and a saline finish.

Food

Pairs with white fish, such as turbot, sole or sea bass, served with a lemon butter sauce.

Technical Information

Country	France
Region	Puligny Montrachet
Grape(s)	Chardonnay (100%)
Type	White
Style	Rich
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	Yes
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk