

Puligny Montrachet 1er Folatieres 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

Like his brother Alain, Jean-Louis Chavy is one of the largest landowners in Folatières with 1.3 hectares of this important premier cru, which sits right along side the Grand cru Le Montrachet. The average age of the vines is 51 years. Fermentation takes place in larger 350L barrels (25% new) and matures for 11 months with lees stirring and a further 7 month ageing back in steel. Producing rich and concentrated Puligny, with excellent intensity of flavour, fine ageing potential and a very defined minerality.

Food

The perfect pair for roast Chicken, seared scallops, mushroom dishes.

Technical Information

Country	France
Region	Puligny Montrachet
Grape(s)	Chardonnay (100%)
Type	White
Style	Light
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	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