

FAMILY WINE MERCHANTS SINCE 1906

Bourgogne Chardonnay 2022, Domaine Jean Louis Chavy

 Price
 £33.99

 Code
 BOUR026

Produced from 75 year old vines in Puligny with one small plot in Meursault and another near the road close to the domain, this is a terrific Bourgogne Chardonnay. Lipsmacking!

Tasting Notes:

Intense, steely fresh initially, this dry yet fulsome Bourgogne Chardonnay tastes better than many growers village Puligny! Ripe and fruity, this is forward and will drink well immediately upon release. Another excellent choice for wines that punch above their weight!





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Specification	
Vinification	Fermented and aged in 228 litre casks, with 5% new oak in 2022, with the remainder of the wine in barrels that range from one to four years of age.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Bourgogne
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 Risotto with asparagus and St George's mushrooms.