



PRODUCER PROFILE

Estate owned by: Alain Chavy
Winemaker: Alain Chavy
Total acreage under vine: 17
Estate founded: 2003
Winery production: 21,000 Bottles
Region: Burgundy
Country: France

Alain Chavy Bourgogne Chardonnay 2016

WINE DESCRIPTION

Alain Chavy produces restrained, structured, and long-lived white Burgundies from 17 acres of vineyards in Puligny-Montrachet, with small holdings in the neighboring villages of Chassagne and Meursault. Alain established Domaine Alain Chavy in 2003 with vineyards inherited from his father and includes some of Puligny's top premier crus.

Alain Chavy's Bourgogne Blanc comes from young vines grown in Puligny where the wines typically show green and yellow fruit, firm acidity and distinctive minerality. This Bourgogne Blanc, while light in body, is taut and fresh in character.

Alain inoculates for fermentation and believes in keeping bâtonnage to a minimum. He uses a combination of 400-liter oak puncheons and up to 10% new Burgundian pièce for the Bourgogne Blanc. "We're looking for a balance between the fruit and oak character," explains Alain. "We want the wines' minerality to show through."

TASTING NOTES

Wines from Puligny-Montrachet are typified by aromas and flavors of green apple and lemon and tend to be tauter and firmer on the palate compared to wines from neighboring villages. Aging in a small percentage of new French oak barrels lends accents of toast and vanilla.

FOOD PAIRING

White Burgundy, with its rich texture and toasted flavors, pairs well with white fish and shellfish and its naturally high acidity can counterbalance cream-based sauces. Oak-aged Chardonnay from warmer climates lends itself well to grilled fish, starches, butter, and toasted nuts.

VINEYARD & PRODUCTION INFO

Vineyard size:	17
Soil composition:	Clay
Bottles produced of this wine:	21,000
Average Wine Age:	25

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fining agent:	Animal based
Type of aging container:	Barrels
Size of aging container:	228 liter; 400 liter
Age of aging container:	Used
Type of oak:	French
Length of aging before bottling:	12 months
Total SO ₂ :	105 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.2
Residual sugar:	2 g/L
Acidity:	5.1 g/L