



PRODUCER PROFILE

Estate owned by: Alain Chavy
Winemaker: Alain Chavy
Total acreage under vine: 17
Estate founded: 2003
Region: Burgundy
Country: France

Alain Chavy Chevalier-Montrachet 2015

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 rented parcel of Chevalier-Montrachet lies next to the Les Demoiselles climat and near the premier cru of Le Cailleret. Chevalier-Montrachet grand cru is one of the great white wines of Burgundy. It is stonier and chalkier than Montrachet, higher in elevation and with a steeper slope. At its best, Chevalier-Montrachet is one of the most intense, structured and long-lived white wines in Burgundy with incredible length and complexity.

Alain inoculates for fermentation and believes in keeping bâtonnage to a minimum. He uses a combination of 400-liter oak puncheons and up to 30% new Burgundian pièce. "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. Structured white wines with high acid and grip, Puligny-Montrachet is destined for long aging.

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

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| Soil composition: | Calcareous |
| Average Wine Age: | 60 |

WINEMAKING & AGING

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| Varietal composition: | 100% Chardonnay |
| Type of aging container: | Barrels |
| Size of aging container: | 228 liter; 400 liter |
| Age of aging container: | 30% new |
| Type of oak: | French |
| Length of aging before bottling: | 12 months |

ANALYTICAL DATA

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| Alcohol: | 13% |
| pH level: | 3.2 |
| Acidity: | 4.7 g/L |