



PRODUCER PROFILE

Estate owned by: Alain Chavy
Winemaker: Alain Chavy
Total acreage under vine: 17
Estate founded: 2003
Winery production: 4,200 Bottles
Region: Burgundy
Country: France

Alain Chavy Puligny-Montrachet Les Champs Gains 2017

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.

Champs Gains is the second largest Puligny premier cru and sits above Foliatières high up on the Mont Racht hill at an elevation of 360 meters. Altitude and meager soils deliver a wine with a lean and mineral profile. The name Champ Gain derives from a "field" that has been won or regained.

Alain inoculates for fermentation and believes in keeping bâtonnage to a minimum. He uses a combination of 400-liter oak puncheons and 25% new Burgundian pièce for the premier cru. "We're looking for 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

Bottles produced of this wine: 4,200

WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Fining agent: Animal based
Total SO₂: 127 mg/L

ANALYTICAL DATA

Alcohol: 13%
pH level: 3.5
Residual sugar: 2 g/L
Acidity: 5.5 g/L