



PRODUCER PROFILE

Estate owned by: Alain Chavy
Winemaker: Alain Chavy
Total acreage under vine: 17
Estate founded: 2003
Winery production: 2,500 Bottles
Region: Burgundy
Country: France

Alain Chavy Saint-Aubin En Remilly 2019

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.

En Remilly is a south-facing premier cru sitting directly above the grand crus of Puligny and Chassagne. Alain purchased this piece of land, which had never been planted with vines, and struggled to plant the young vines in its very rocky soil, first having to break the large pieces of limestone on the surface. The site yields very elegant wines that are full of minerality.

Alain inoculates for fermentation and believes in keeping bâtonnage to a minimum. He uses a combination of 400-liter oak puncheons and up to 25% new Burgundian pièce for the premier crus. "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 St-Aubin display some of the same tension, structure and minerality found in the neighboring villages of Puligny and Chassagne. 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

Soil composition:	Calcareous
Bottles produced of this wine:	2,500
Average Wine Age:	20

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Type of aging container:	Barrels
Size of aging container:	228 liter; 400 liter
Age of aging container:	25% new
Type of oak:	French
Length of aging before bottling:	12 months
Total SO ₂ :	146 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.26
Acidity:	6.7 g/L
Dry extract:	20.9 g/L