

Bourgogne Chardonnay 2022, Domaine Jean Louis Chavy

Price	
Code	

£33.99 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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	OUNGOG LATION BOURGOGNE CON CHARDONNAY	
1	MIS EN BOUTEILLE AU DOMAINE	8
TIMOLEUR	JEAN-LOUIS CHAVY	OOR FLINT
6.6		



FAMILY WINE MERCHANTS SINCE 1906

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.	