



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Puligny-Montrachet 1er Cru Clavoillon 2022, Domaine Jean Louis Chavy

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<b>Price</b>	£105.00
<b>Code</b>	PULI011

Chavy has a small 0.7Ha plot of Clavoillon, situated on the north side with soils of broken limestone and clay. This is a true show stopper!

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### Tasting Notes:

What an amazing wine! Rich, intense, broodingly decadent and appealing on the nose. The palate is equal to the nose, but adds more weight, a rich complex structure and long mineral-led finish. My white wine of the vintage.

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Specification	
<b>Vinification</b>	Hand-picked, sorted and fermented in tank, racked into barrels with 25% new oak and the remainder in 350lit Demi Muids. The wines undergo a very gentle fining after 12 months.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Puligny-Montrachet
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded and full flavoured
<b>Producer</b>	Domaine Jean Louis Chavy
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with halibut and a butter sauce