



# Domaine Philippe Chavy, Puligny Montrachet, Les Corvees des Vignes, Côte de Beaune, Burgundy, France, '2022'

Product code: `5586

## PRODUCER PROFILE

Philippe Chavy took over the reins of this wealthy domaine from his father in 2002 with a little more than 3 hectares of prime sited vineyards.

The domaine now extends to just over 8 hectares, with some thirty individual parcels scattered throughout the neighbouring villages of Puligny Montrachet (from his father's side of the family) and Meursault (through his maternal side). Soil is worked by ploughing; there is strictly no use of herbicides or insecticides and for several years, Philippe has followed the cycles of the lunar calendar when determining work in the vineyards and cellars.

## VITICULTURE

Located at northern extremity of Puligny southeast of Meursault Charmes: 'Les Corvées des Vignes' comes from 2 plots planted in the 1950s (0.64 Ha). Dominance of limestone and very thin clay. Grapes are hand harvested from very narrow rows with each year up to 30 harvesters taking 8 days to pick. In the vineyards and cellars, Philippe has 2 permanent employees, and seasonal staff helps out during the actual pruning and training phase in the vines. Philippe uses biodynamic practices but prefers to remain uncertified. He has reverted to ploughing his vineyards and stopped using herbicides/insecticides since 2000 in order to maximise the soil's potential by limiting yields and focusing on the natural cycles of viticulture.

## WINEMAKING

No treading of the grapes, instead they are pressed whole. They then spend 15 days to 3 weeks in tank and finish malolactic fermentation in barrel.

## TASTINGNOTE

White flowers, ripe pear, lemon zest, and hints of toasted almond and hazelnut, with a subtle mineral streak reminiscent of wet stone. The palate is silky and refined, combining vibrant acidity with a creamy texture and flavours of green apple, citrus blossom, and a touch of vanilla spice.

## FOOD MATCHING

Chicken supreme stuffed with wild mushrooms, or a delicate risotto with Parmesan and white truffle oil.



## TECHNICAL DETAILS

### Varieties:

Chardonnay 100%

Biodynamic

Producer works organically

### Features

**ABV:** 13%

**Closure:** Natural cork

**Colour:** White

### Oak Ageing

**Time:** 11 Months

**Type:** 228L Barrels

**% wine oaked:** 100

**% new oak:** 10 to 20

**Style:** Still wine

**Case Size:** 6 x 75cl

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