

Domaine J-L & F Chavy

Puligny-Montrachet Les Charmes



Les Charmes is a lieu-dit located next to Meursault's Premier Cru Les Charmes. After hand-harvesting, the grapes are crushed and left to settle for 24 hours. Fermented in oak barrels (20% new) using selected yeasts at up to 20C. Malolactic fermentation occurs in French oak where the wine will age until bottling.

Grape varieties : Chardonnay

Altitude : 240m ASL

Vineyard age : 30 year old vines

Exposure : Southeast

Soil : Clay soil mixed with limestone

Alcohol : 12%

Tasting notes :

Aromas of apple and citrus on the nose with a hint of vanilla. Focused and balanced on the palate with good structure and length. Ideal pairing would be raw seafood, grilled fish and frog's legs.

Press Notes

Wine & Spirits

2016

92 points

