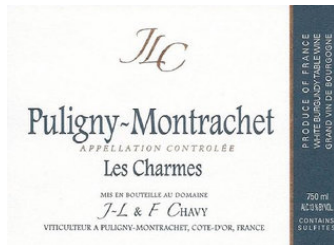


Domaine J-L & F Chavy

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

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.

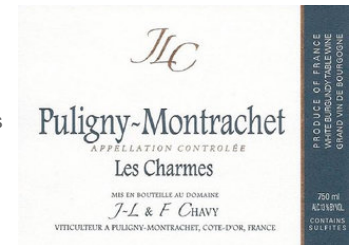
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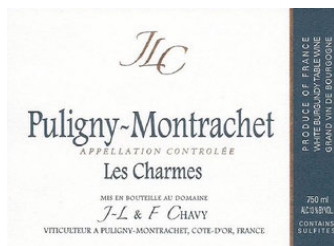
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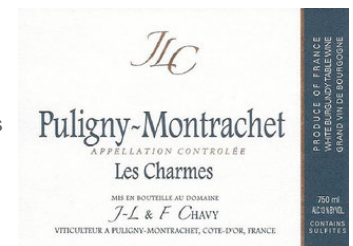
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