

2022 Bourgogne Blanc, Alain Chavy



Country: France

Region: Burgundy

Grapes: Grape Chardonnay 100

Tasting Note:

Elegant white Burgundy, taut and fresh, from young vines in Puligny-Montrachet: a mouthful of green apple, a fragrance of vanilla and a fine spray of refreshing lemon.

Winemaking:

Alain inoculates for fermentation and believes in keeping bâtonnage to a minimum. He uses a combination of 400-liter oak puncheons and just 10% new Burgundian pièce for the Bourgogne Blanc. "We're looking for balance between the fruit and oak character," explains Alain. "We want the wines' minerality to show through."

Vineyard :

Alain Chavy's Bourgogne Blanc comes from young vines grown in Puligny where the wines typically show green and yellow fruit, firm acidity and distinctive minerality. This Bourgogne Blanc, while light in body, is taut and fresh in character.

Food matching:

White Burgundy, with its rich texture and toasted flavors, pairs well with white fish and shellfish and its naturally high acidity can counterbalance cream-based sauces. Oak-aged Chardonnay from warmer climates lends itself well to grilled fish, starches, butter, and toasted nuts.

Code C9326122	Practice No
Product STILL	Style White, Crisp, Dry and Refreshing
Organic No	ABV 13.00 %
Biodynamic No	Closure Natural Cork
Egg / Milk No	Bottle Size 75cl



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