



Philippe Chavy



COTEAUX BOURGUIGNONS

2023



29,5 ares



1965 and 1967



1330 bottles



3 to 4 years

Location: This cuvée is a blend of old vines, all located in Puligny-Montrachet. The proportion is 50% Pinot Noir (Bourgogne les Closeaux) and 50% Gamay (Bourgogne Les Courtis de Mipon).

The grapes are destemmed, only the berries are put in vats for about 10 days maceration.

The vinification takes place without sulphur; The wine will be sulphited the following spring. Ageing is done in barrels, without new wood.

Tasting note: Pale in colour, a little volatile. Fresh cherry. A bit of wilder strawberry great length or depth. A summer glugger of no great distinction.

Press review:

Inside Burgundy (Jasper Morris) : 83 / 100

ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.

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