



Philippe Chavy

MEURSAULT

PREMIER CRU

Les Charmes

2023



41 ares



1940



1670 bottles
and 15 magnums



4 to 12 years

Location: A prime site in the lower part of the vineyard, which makes a full-bodied wine, a little austere at times in its youth, typical of this appellation, and which you must expect for drink.

Tasting note: Mid lemon and lime. The nose is a little blocked by sulphur, but that is temporary. The volume expected of a Charmes is certainly there, the wine delivers all that one would want. The detail remains a little hidden, but the sense of correctly ripe fruit backed by adequate acidity, suggests a Charmes which will develop as it should. Plenty of reserve here. This one came in at 14% Drink from 2024-2025.

Press review:

Inside Burgundy (Jasper Morris) : 92-94 / 100

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