



Jean-Louis Chavy

Burgundy (Puligny-Montrachet)

“This domaine is a very dependable source.”

The Great Domains of Burgundy - Remington Norman



Whilst Chavy's have been living in Puligny Montrachet for over 200 years it was not until 1986 that Gerard Chavy started to estate bottle his own wine (previously the wines were sold to negociants).

The estate of Gerard Chavy has now been split into 2 separate estates by his sons, Jean-Louis Chavy, and Alain Chavy. We import the wines from Jean-Louis who has built a brand new winemaking facility and a deep temperature controlled cellar at the bottom of the village.

Vinification is classic with temperature control and only natural yeasts used for fermentation. The average age of vines at this estate is impressive with most vineyards now aged between 20 to 40 years old. For the élevage of the wines the use of new oak is restrained with the village Puligny seeing only 15% new oak and the 1er cru's just 25%. Unfortunately there are no Grand cru vineyards among his holdings, however his 1er cru's are located very close to some of the best vineyards in Puligny.

Jean-Louis' wines show fine fruit purity, with mineral notes giving an extra dimension. These are wines of classic style that age and develop gracefully.



2015 Bourgogne blanc - From vines bordering on to Puligny AC vineyards. Shows wonderful perfume and depth for this level. Outstanding value.

2015 Puligny Montrachet AC - From 20-60 year old vines. Les Tremblot, (“more Puligny in character, as the soil is argileous,” says Jean-Louis); Les Meix, Les Levrans (“more rounded wine for there are more stones and gravel here and it is not so heavy), Corvée des Vignes and Les Reuchaux.

“Jean Louis Chavy's 2014 Puligny-Montrachet displays a fine pale colour with the lightest of green tints, clear and brilliant. A fine perfumed nose offers some spring flowers, light plums and summer fruit, fresh currants, and a steely backbone which brings the fruit through to a perfect finish. This shows very good intensity for village level and whilst it will open up further in the next few years is quite approachable now.”

2015 Puligny Montrachet 1er cru “Folatieres” - From 2 separate plots of 25-50 year old vines, one in the steepest stoniest part close to Blagny which contributes excellent acidity and structure, the other part is from lower down where the soil is richer and this part gives greater richness and depth to the wine. This shows wonderful intensity and generosity. *“Fine bright pale straw with a very good weight of fruit, more fruit than floral on the nose. This stretches out beautifully across the palate, white fruit along with a hint of Mirabelle, acidity present but folded into the fruit, very good persistence. Shows real old vine intensity and depth and very complete even now.”*

2015 Puligny Montrachet 1er cru “Perrieres” - From 25+ year old vines. 25% new oak is all but invisible in this tightly wound wine. *“Has a lifted mineral nose with subtle scents of honeysuckle and almond, certainly endowed with the vigour one expects from this vineyard. The palate is fine, harmonious and svelte on the entry. This is a Perrieres demonstrating typical fine mineral nuance, though it needs more time to develop and show its best.”*

2015 Puligny Montrachet 1er cru “Champ Gains” - 50 yo vines. This 1er cru is located high on the slope, just above Folatieres. Jean-Louis describes this wine as always showing very well from a young age. *“Fresh, bright orchard aromas; as always quite floral and high toned. Bright citric fruit on the palate with lively acid structure and excellent length. More discrete and tightly woven than the 2 above 1er cru's, but with excellent potential as the structure and balance are impressive. Very promising.”*