Chassagne-Montrachet Les Chênes 2015

WINE DESCRIPTION
Alain Chavy produces restrained, structured, and long-lived white Burgundies from 17 acres of vineyards in Puligny-Montrachet, with small holdings in the neighboring villages of Chassagne and Meursault. Alain established Domaine Alain Chavy in 2003 with vineyards inherited from his father and includes some of Puligny's top premier crus.

ABOUT THE VINEYARD
Les Chênes, “the oaks,” is a lieu-dit sitting just below the premier cru La Maltroie. The white wines of Chassagne-Montrachet rival those of neighboring Puligny and indeed share the Grand Crus of Bâtard-Montrachet and Montrachet. The style of the white wines from Chassagne are like those of Puligny with tension, length and a strong mineral character.

WINE PRODUCTION
Alain inoculates for fermentation and believes in keeping bâtonnage to a minimum. He uses a combination of 400-liter oak puncheons and 20% new Burgundian pièce for the village-level wines. “We're looking for balance between the fruit and oak character," explains Alain. “We want the wines' minerality to show through."

TASTING NOTES
Wines from Chassagne-Montrachet are typified by aromas and flavors of green apple and lemon and tend to be taut and firm on the palate with a strong presence of minerality. Aging in a small percentage of new French oak barrels lends accents of toast and vanilla.

FOOD PAIRING
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.

WINEMAKING & AGING
Vineral composition: 100% Chardonnay

PRODUCER PROFILE
Estate owned by: Alain Chavy
Winemaker: Alain Chavy
Total acreage under vine: 17
Estate founded: 2003
Region: Burgundy
Country: France