



# CHAVY-CHOUET

<i>Viticulture</i>

<i>Wine</i>	<i>Terroir</i>	<i>Vinification</i>	<i>Élevage</i>	<i>Chemistry (2017 vintage)</i>
Bourgogne Aligoté <i>Les Petits Poiriers</i>	2 ha of vines, averaging 60 years of age, located in Puligny-Montrachet on clay soils		Aged 10 months in neutral oak barrels and tank.	___% alc pH ___ TA ___gm/L Total SO <sub>2</sub> ___mg/L Free SO <sub>2</sub> ___mg/L
Bourgogne Blanc <i>Les Femelottes</i>	3 ha of vines, averaging 40 years, on sandy, clay soils. This <i>lieu-dit</i> lies in Puligny-Montrachet.		10 months in 228L barrels (10% new).	___% alc pH ___ TA ___gm/L Total SO <sub>2</sub> ___mg/L Free SO <sub>2</sub> ___mg/L
Meursault <i>Les Narvaux</i>	0.5 ha of vines, averaging 60 years. <i>Narvaux</i> is among the very best of the non-Premier Cru <i>lieux-dits</i> . located above <i>Genevrières</i> and <i>Poruzots</i> , it benefits from a steep slope and a limestone-rich soil		12 months in 228L barrels (20% new).	___% alc pH ___ TA ___gm/L Total SO <sub>2</sub> ___mg/L Free SO <sub>2</sub> ___mg/L
Meursault Premier Cru <i>Les Charmes</i>	0.3 ha of vines, averaging 74 years. Lying at 240-250m, the parcel enjoys a southeast exposition with limestone soil mixed with sand and silt and traces of iron.		12 months in 228L barrels (20% new).	___% alc pH ___ TA ___gm/L Total SO <sub>2</sub> ___mg/L Free SO <sub>2</sub> ___mg/L

<p>Meursault Premier Cru <i>Les Genevrières</i></p>	<p>0.15 ha of vines averaging 72 years of age in the middle of the hill of Meursault between <i>Poruzot</i> s and <i>Charmes</i> . Facing east, the vineyard lies at 260m with clay-rich limestone soil.</p>		<p>12 months in 228L barrels (20% new).</p>	<p>___% alc pH ___ TA ___gm/L Total SO<sub>2</sub> ___mg/L Free SO<sub>2</sub> ___mg/L</p>
<p>Puligny-Montrachet <i>Les Enseignères</i></p>	<p>1ha of vines averaging 65 years; among the very best village level <i>lieux-dits</i> , lying just below Bâtard-Montrachet and Bienvenues-Bâtard-Montrachet. Clay-limestone soils, very steep slope</p>		<p>12 months in 228L barrels (20% new).</p>	<p>___% alc pH ___ TA ___gm/L Total SO<sub>2</sub> ___mg/L Free SO<sub>2</sub> ___mg/L</p>
<p>Puligny-Montrachet Premier Cru <i>Les Folatières</i></p>	<p>0.3 ha of vines, averaging 50 years of age, sits high up the 280-320m , facing east, southeast, with rocky, limestone-marl soils. <i>Folatières</i> is the largest and among the finest Premier Cru climats in Puligny.</p>		<p>12 months in 228L barrels (20% new).</p>	<p>___% alc pH ___ TA ___gm/L Total SO<sub>2</sub> ___mg/L Free SO<sub>2</sub> ___mg/L</p>
<p>Puligny-Montrachet Premier Cru <i>Les Champs-Gain</i></p>	<p>0.3 ha of vines, averaging 30 years of age, situated toward the top of the hill of Puligny (340-360m); facing southeast over light, shallow and pebbly soils.</p>		<p>12 months in 228L barrels (20% new).</p>	<p>___% alc pH ___ TA ___gm/L Total SO<sub>2</sub> ___mg/L Free SO<sub>2</sub> ___mg/L</p>
<p>Saint-Aubin Premier Cru <i>Les Murgers des Dents du Chien</i></p>	<p>0.17 ha of vines, averaging 30 years of age, abutting Puligny, only a couple of dozen metes above Chevalier-Montrachet, with 320-340m elevation lying over soil of hard marly-limestone. Arguably the finest <i>climat</i> of the appellation.</p>		<p>12 months in 228L barrels (20% new).</p>	<p>___% alc pH ___ TA ___gm/L Total SO<sub>2</sub> ___mg/L Free SO<sub>2</sub> ___mg/L</p>
<p>Bourgogne Rouge <i>La Taupe</i></p>	<p>2 ha of old (70 year) vines , located next to the Château de Pommard with rich red clay soil.</p>		<p>10 months in 228L barrels (10% new).</p>	<p>___% alc pH ___ TA ___gm/L Total SO<sub>2</sub> ___mg/L Free SO<sub>2</sub> ___mg/L</p>

<p>Volnay <i>Sous la Chapelle</i></p>	<p>0.10 ha of vines averaging 10 years of age located at the bottom of the slope in the heart of Volnay. Admixture of clay and sand.</p>		<p>10 months in 228L barrels (20% new).</p>	<p>____% alc pH ____ TA ____gm/L Total SO<sub>2</sub> ____mg/L Free SO<sub>2</sub> ____mg/L</p>
<p>Pommard Premier Cru <i>Les Chanlins</i></p>	<p>0.3 ha of vines averaging 30 years of age located on the top part of the steep slope (280-320m) above <i>Rugiens-Haut</i> and abutting Volnay; with white clay, white marl, and alluvial deposits. <i>Terroir</i> more typical of Volnay than Pommard.</p>		<p>10 months in 228L barrels (20% new).</p>	<p>____% alc pH ____ TA ____gm/L Total SO<sub>2</sub> ____mg/L Free SO<sub>2</sub> ____mg/L</p>