

Domaine Chavy-Chouet

France - Burgundy

Owner Romaric Chavy, who took over the estate in 2014, is the eighth generation to make wine in his family. Romaric learned from his father, Hubert Chavy, who founded the winery in 1982. Chavy-Chouet is one of the oldest families in Puligny-Montrachet. The Ropiteau family (on his mother's side) is the oldest one in Meursault.

Hubert, who was known not only for his winemaking but also for his charisma, was able to train Romaric for a few years before his passing in early 2014. Romaric has become a smart vigneron with a natural talent for winemaking. After six years at a specialist winemaking school and with plenty of experience in winegrowing and vinification around the world under his belt, Romaric has given the estate a makeover, and he follows an approach that combines rigor, tradition, and innovation.

France - Burgundy - Chassagne-Montrachet, Chassagne-Montrachet Premier Cru, Pommard, Puligny Montrachet, Puligny-Montrachet

Chavy-Chouet is a 15 hectare-domaine (37 acres) that produces wine from 14 A.O.C.'s (80% White, 20% Red). The vineyard is divided into 70 parcels planted to vines that are 40 years old or more. Romaric uses Gillet as his cooper, who blends oak from Nevers, Limousin and Allier forests. The barrels receive medium toast. Following his father's methods, Romaric does not fine or filter his wines, instead allowed their purity to shine through.

The winery covers 1,300 square meters, including 800 square meters of cellars, and is a mix of ancient and ultra-modern. The set-up allows Romaric to work hand-in-hand with nature and meet his high demands for quality. The wines are put into barrels using gravity and intervention is kept to a minimum.

A group from Kysela visits Chavy-Chouet in January each year, carrying on a tradition of tasting from barrels, then bottles, and then finishing with some mystery wines. The group must guess the appellation and the vintage of wines being poured from magnums...a tough job, but somebody has to do it.