

# Albert Joly





Burgundy, France



## Profile

Sylvie Prevot-Joly took over the estate from her father Albert in 2007 and started estate bottling at that time. Working together with her brother-in-law Gilles, she still sells 80-85% of her fruit to negociants, so the production under the Joly label is quite limited. Hopefully this will change as the reputation of the domaine starts to gather some well-deserved steam. They produce pure, classic Puligny - crisp whites with supple fruit and great energy and a purity of precision and minerality that could only come from Puligny.

## Details

-  Chardonnay
-  Ancient alluvium and limestone
-  0.95 ha
-  60-year-old vines



## Bourgogne Côte-d'Or

From a parcel of Chardonnay that sits just across the road from the domaine itself in the commune of Puligny. The soils here are replete with fractured limestone mixed in with water-born alluvial soils.

Winemaking for Sylvie is fairly straightforward and gloriously light handed. Whole cluster pressed and sent to barrel to ferment. Albert Joly enjoys a very rare, very small, underground cellar. Here the wines ferment in the painfully cold environment. This, combined with the warmth of barrel fermentation, allows the yeast to develop an almost Meursault-like reduction—matchstick and savory.

An above-its-class volume and width of aroma, golden fruit, and a touch of lemon verbena. Just the right touch of reduction brings a hint of flint and adds to the widening, fine texture. This is an impressively fine wine.

## Finer Points

- 350 cases produced on average
- 35 cases imported
- Fairly Limited
- A fabulous 'baby' Puligny

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