

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
-  Limestone & fine, clayey alluvial
-  0.35 ha
-  60-year-old vines



Puligny-Montrachet Les Tremblots

This special lieu-dit sits on the border of Puligny-Montrachet and Chassagne. In fact, it is just a stone's throw down-slope from Montrachet. The soils are shallower on this side of Puligny than on the opposite.

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.

The Les Tremblots is full of mineral energy and high-toned aromatics of white blossoms, marzipan, lemongrass, and green apple. There is also just the right touch of reduction that brings a bit of flint. This wine combines grace with a well-defined character and a remarkable concentration.

Finer Points

- 250 cases produced on average
- 25 cases imported
- Fairly Limited
- A focused, taut Puligny

True North Wine Merchants

Sbeer@truenorthwines.com
707-479-5356 mobile

