



CLOS CACHET
the finest French wines

DOMAINE DU BOUCHOT

Pouilly-Fumé 'MCMLV'

2020

01

Provenance:

Pouilly-Fumé, Loire Valley

02

Grape Variety:

100% Sauvignon Blanc

03

Pairing:

Platter of shellfish or a dry goat cheese, quinoa salad, stuffed duck in mushroom sauce

04

Serving:

Temperature: 12°C



Vineyard Cultivation:

A family estate since 1966, Domaine du Bouchot is 10 hectares in size and has been crafting wine for decades, with the latest owner being Antoine Gouffier. Taking over Domaine du Bouchot in 2018, the young winemaker and his wife have brought great energy and modern views to the traditional region of Pouilly-Fumé. On the right bank of the Loire Valley they champion Sauvignon Blanc in their wines. This wine hails from Domaine du Bouchot's oldest plot of vines dating back to 1955 hence the name MCMLV.



Vinification:

Half of the wine underwent skin contact for several days while the rest was pressed directly into old (8 to 10 years) 500L barrels.



Tasting Notes:

This wine shows lots of thiol-related flavors: tropical fruit, gooseberry as well as a hint of green. It is wine with lots of texture, a sense of roundness and completeness with a sense of satisfying grip that clasps the palate on the finish. There's lovely acidity, but it's nicely balanced. 93 points, Rebecca Gibb - Vinous.



Soil Type:

White clay, marl and Kimmeridge limestone



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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