



CLOS CACHET
the finest French wines

DOMAINE DU BOUCHOT

Pouilly-Fumé 'Orange Bio'

2021

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. 45 year old vines.



Vinification:

Harvested by hand and vinified naturally, the full berries are macerated for 6 months in barrel. Then gentle pressing with 6 months of ageing in the same barrels. Light filtration, with a microdose of sulphur to protect the wine.



Tasting Notes:

From the “normal white” color in the glass, you might not guess that this was an orange wine, but once you start on it you’ll get it. Concentrated bead of red-peach and spicy flavors and plenty of drive though the medium-bodied palate. Structured and slightly tannic, as befits the category. From biodynamically grown grapes with Demeter certification. Lots of character. Hard not to like this. Enjoy now. 92 pts, James Suckling.



Soil Type:

Portland limestone soils



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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