



CLOS CACHET
the finest French wines

DOMAINE DU BOUCHOT

Pouilly-Fumé 'Terres Blanches'

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.



Vinification:

The harvest is by hand, the yeasts are indigenous and the wine is made with as little pumping as possible. Aged on its fine lees in temperature-controlled stainless-steel tanks, the wine is bottled in the spring after a very light filtration.



Tasting Notes:

The 2020 Pouilly-Fumé Terres Blanches was bottled a week before tasting, so it might need to be revisited to give it a fair shot, but even at this early stage, this mid-weight style is clearly balanced with masses of refreshment. Partial malo has lent additional softness to the palate, which is reminiscent of pear fruit and a whiff of white pepper. Excellent structural tension on the finish. This is one to watch. 91-93 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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