



CLOS CACHET
the finest French wines

CAMILLE & GUILLAUME BOILLOT

Bourgogne 'La Corvee aux Moines'

2022

01

Provenance:

Puligny-Montrachet

02

Grape Variety:

100% Chardonnay

03

Pairing:

Fish, Shellfish, Soft cheese or as an aperitif.

04

Serving:

Temperature: 12°C



Vineyard Cultivation:

Camille & Guillaume Boillot are writing their own story in the heart of Meursault, bringing together two families of wine with the vision to share the terroir with their 4 children as they cultivate a strong range of Burgundies. Beginning with just 2 plots, they purchase most of their grapes from friends to produce beauty with raw materials. Their holdings are across Meursault, Puligny-Montrachet, and Pommard.



Vinification:

Aged in Barrel, no new oak.



Tasting Notes:

A small holding of 0.10ha below Puligny-Montrachet. No new wood, a full yellow colour, some oak, some white fruit, not especially aromatic. This builds brilliantly on the palate, ripe fruit with a yellow edge, fills the palate, good acidity behind. Some tannic tension. Drink from 2025-2027. 88-90 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay and Limestone



Method:

Organic



Grassl

Liberté Glass

Clos Cachet

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Trade Portal

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