



CLOS CACHET
the finest French wines

CAMILLE & GUILLAUME BOILLOT

Corton-Renardes Grand Cru

2022

01

Provenance:

Aloxe-Corton, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Roast or grilled beef, game (furred or feathered) roasted, strong soft-cheeses

04

Serving:

Temperature: 16°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.



Tasting Notes:

Rich dense crimson. The bouquet also shows a depth of ripe plum and red fruit, with a good crystalline backbone. Rich complex fruit, with the wilder Renardes character. Lovely long aftertaste with a glossy rather than tannic finish. Drink from 2030-2038. 92-94 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay and Limestone



Method:

Organic



Grassl
Cru Glass

Clos Cachet

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0401 233 238

Trade Portal

www.closcachet.com.au
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