



CLOS CACHET
the finest French wines

CAMILLE & GUILLAUME BOILLOT

Meursault 1^{ER} Cru 'Les Charmes'

2022

01

Provenance:
Meursault, Burgundy

02

Grape Variety:
100% Chardonnay

03

Pairing:
Fine-textured fish or meat,
grilled lobster, crawfish, or king
prawns in sauce

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:

A single 500 litre barrel.



Tasting Notes:

A little more concentration but the same almost opaque white fruit domination, then notable power and energy behind, excellent integration of the acidity, tightly wound with very good dry extract. Drink from 2029-2036. 92-94 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay and Limestone



Method:

Organic



Grassl

Liberté Glass

Clos Cachet
20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal
www.closcachet.com.au
Instagram: @closcachet

