



CLOS CACHET
the finest French wines

CAMILLE & GUILLAUME BOILLOT

Meursault 1^{ER} Cru 'Blagny'

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:

Production is 2 x 350 litre barrels, not new.



Tasting Notes:

Mid lemon yellow. A fine mix of hillside energy with some concentration. White flesh and a saline note as well, all very well integrated, glossy yet graceful, with a fine long crisp finish. Drink from 2028-2034. 91-94 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay and Limestone



Method:

Organic



Grassl

Liberté Glass

Clos Cachet

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Trade Portal

www.closcachet.com.au
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