



**CLOS CACHET**  
the finest French wines

# CAMILLE & GUILLAUME BOILLOT

## Meursault 'Les Clous'

### 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:**

25% new wood, the rest one year old.



**Tasting Notes:**

Purchased grapes, as Guillaume is keen to work with higher altitude vines. Lighter colour, with a fresher uphill nose. Excellent energy. Very stylish, energetic wine which shows its origins. Drink from 2027-2032. 90-93 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](http://www.closcachet.com.au)  
Instagram: @closcachet

