



CLOS CACHET
the finest French wines

CAMILLE & GUILLAUME BOILLOT

Pommard 1^{ER} Cru

2022

01

Provenance:
Pommard, Burgundy

02

Grape Variety:
100% Pinot Noir

03

Pairing:
Roast chicken, game and hard
cheese

04

Serving:
Temperature: 16°C



Grassl
Cru Glass



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:

One year old wood.



Tasting Notes:

A blend of Chanlins and Chanière, as they wanted a 1er cru from Pommard - it will be Rugiens next year. The deep, rich bouquet offers plums and blood orange. Some tannins behind, a serious and sturdy Pommard but also with a juicy heart to the fruit. Drink from 2029-2036. 90-92 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay and Limestone



Method:

Organic

