



CLOS CACHET
the finest French wines

CHAMPAGNE GIRARD-BONNET

A Mi-Chemin Grand Cru

NV

01

Provenance:

Le Mesnil sur Oger, Oger,
Champagne

02

Grape Variety:

100% Chardonnay

03

Pairing:

Sushi, sashimi, oysters or
scallops, chicken dishes

04

Serving:

Temperature: 10-12°C



Vineyard Cultivation:

Paul Girard embodies both of his parents' ancestry and brings new life to Chardonnay through a stunning selection of Côte des Blanc Champagnes. Merging the Girard & Bonnet Estates in Mesnil sur Oger he works towards creating a grower-maker brand in honour of his origins. This cuvee is 50% vintage harvest, 50% reserve wines.



Vinification:

Vinification is done in 25% oak barrels, 75% stainless steel tanks. The grapes from lieux-dits or specific terroirs are pressed separately. Their juice is then settled naturally and placed in different containers, before going through the natural fermentation process. The wines are aged on lees for at least 10 months, then drawn, without fining or filtration, and placed in the cellar to undergo the second fermentation for a period that varies according to the cuvée.



Tasting Notes:

The NV Extra-Brut Blanc de Blancs A Mi-Chemin is fabulous. Bright, energetic and wonderfully finessed, the A Mi-Chemin impresses with its fine overall balance. Crushed rocks, spice, dried flowers, herbs and citrus oil infuse the A Mi-Chemin with tons of nuance as well as complexity. I admire the transparent energy and precision here. Best of all, this should be a terrific value. 92 points, Antonio Galloni, Vinous.



Soil Type:

Clay-Limestone on Campanian Chalk



Method:

Organic & Biodynamic

Clos Cachet

Unit 6/18 George Street, Sandringham VIC 3191
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

