

# CHARLES VAN CANNEYT Chambertin-Clos de Bèze 2021

01

**Provenance:** Gevrey-Chambertin, Burgundy **Grape Variety:** 100% Pinot Noir

02

## 03

**Pairing:** Feathered game, roast lamb in gravy, chicken in red wine sauce, glazed poultry, rib steak 04

Serving: Temperature: 14°C



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## **Vineyard Cultivation:**

Having helmed the iconic Domaine Hudelot-Noellat since 2008, Charles Van Canneyt is well known among burgundy connoisseurs. Charles is Alain Hudelot's grandson and a very talented and skilled winemaker in his own right. Through his extensive network of Burgundy's finest growers, Charles sources excellent grapes. By style, it's aligned with the family wines, pure and terroir transparent.



# Vinification:

Vinified with minimal intervention, after being pressed, the wine is collected to be aged in Charles' cellar. Maturation is undertaken in French oak barrels without new oak for twelve months.



# **Tasting Notes:**

The 2018 Chambertin Clos-de-Beze Grand Cru has a perfumed bouquet of rose-petal-infused red cherry fruit, bergamot and light crushed stone aromas; very classy. The palate is medium-bodied with supple tannins, taut and fresh. A little oaky toward the finish, but that should be subsumed with time. Neal Martin, Vinous (2018).



Soil Type: Chalky topsoil over a deep rocky base



Method: Sustainable

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

Grassl Cru Glass

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