



**CLOS CACHET**  
the finest French wines

# CHARLES VAN CANNEYT

## Charmes-Chambertin

### 2021

01

**Provenance:**

Gevrey-Chambertin, Burgundy

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Game, charcoaled beef or cow  
cheese.

04

**Serving:**

Temperature: 14°C



**Grassl**  
Cru Glass



**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:**

Its delicate nose shows finesse and freshness with flavours of sweet red cherries, eucalyptus and subtle floral scents. On the palate, one will find an abundance of delicacy with a silky structure supporting a long finish. It can be decanted for 45 minutes before serving or cellared up until 2030+.



**Soil Type:**

Clay-Limestone



**Method:**

Sustainable

**Clos Cachet**

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**Trade Portal**

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