

CHARLES VAN CANNEYT Clos Vougeot 2021

Provenance:

Vougeot, Burgundy

Grape Variety:

100% Pinot Noir

Pairing:

Beef ribs, braised lamb, roast veal with mushrooms or a nice game-bird

Serving:

Temperature: 14°C





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:

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:

This is very Clos Vougeot – offering a much denser and more closed profile, with concentrated cherry fruit. The creamy, toasty notes haven't yet melded fully, the oak needing time to integrate, but structurally everything is here. Bright acidity and fine-grained tannins frame the fruit, with a long juicy finish.



Soil Type:

Clay-Limestone



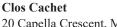
Method:

Sustainable

Trade Portal

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