

# CHARLES VAN CANNEYT Corton 2021

**Provenance:** Corton, Burgundy

**Grape Variety:** 100% Pinot Noir

Pairing:

Roast chicken and pork, snapper, shellfish and roast beetroots.

**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:**

The bouquet is elegant and pretty with bright floral notes, and lifted red fruit with hints of spice. The palate is silky smooth with a juicy red fruit profile, and subtle savoury undertones finished by velvet tannins. Drink now with a one-hour decant or age till 2030.



# Soil Type:

Limestone and marl



# Method:

Sustainable



Grassl

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#### **Trade Portal**

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