

CHARLES VAN CANNEYT Echezeaux 2021

Provenance:

Grape Variety: 100% Pinot Noir Vosne-Romanee, Burgundy

Pairing:

Roast lamb, rib steak, or joints of game, braised beef or pork, fine milk, soft-centred cheeses

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 Echezeaux vineyards of Burgundy sit inbetween the Clos de Vougeot vineyard and the Vosne-Romanée Premiers Crus vineyards. At such a rich and diverse position, wines of dense texture and supple tannins are crafted. Not yet tasted or reviewed.



Soil Type:

Clay-Limestone



Method:

Sustainable



Grassl Cru Glass

20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

Trade Portal

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