



CLOS CACHET
the finest French wines

CHARLES VAN CANNEYT

Gevrey-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:

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 Gevrey-Chambertin has a delicate nose that gives way to an array of red fruits flavours, red cherry, rose petals, plum and spices. On the palate, a great sense of finesse delivers a lovely density, silky tannin structure and a lingering finish. It can be decanted for 25 minutes before serving or cellared up until 2028+.



Soil Type:

Clay Limestone



Method:

Sustainable

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Trade Portal

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