

CHARLES VAN CANNEYT Griotte-Chambertin 2021

Gevrey-Chambertin, Burgundy

Provenance:

Grape Variety:

100% Pinot Noir

Game, charcoaled beef or cow cheese.

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:

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:

From the smallest of the Chambertin Grands Crus, this is a gorgeous wine in 2021. The nose is full of sweet, bright, fresh cherry fruit. But that's joined by layers of wild strawberry and raspberry, with peony perfume and savoury, smoky complexity. The palate offers a creamy mouthful - rich and long, an impressively rich wine with silken tannins.



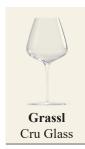
Soil Type:

Clay-Limestone



Method:

Sustainable



Clos Cachet 20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

Griotte-Chambertin GRAND CRU

2021

Charles Van Canneyt



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