

CHARLES VAN CANNEYT Morey-St-Denis 1^{ER} Cru 'Les Sorbets' 2021

Provenance:Morey-St-Denis, Burgundy

Grape Variety:

100% Pinot Noir

03

04

Pairing:

Pheasant, veal, rib steak, thick beef blade, 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."Les Sorbets" lies at an altitude of 250 metres. The soil is brown and clayey overlying hard Bathonian limestone and contains Upper Bajocian marls and stony scree. The name "Les Sorbets" refers to the rowan trees (sorbiers) that were commonly found here. The trees are appreciated for their orange berries, flowers and wood.



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:

Les Sorbets lies next to Clos Sorbets in a line of 1ers Crus sitting just below the Grands Crus in the heart of the village. And this example is a little cracker, offering an awful lot of wine for the money. It displays the classic spice overtones that give Morey its unique character, whilst the fruit is cool, red fruited and youthful. A classically vibrant 2021 that is full of promise. Drink from 2026



Soil Type:

Brown clay on Limestone



Method:

Sustainable

Clos Cachet

Grassl

Cru Glass

20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

Trade Portal

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