



**CLOS CACHET**  
the finest French wines

# DOMAINE PHILIPPE ALLIET

## Chinon 'l'Huissierie'

### 2021

01

**Provenance:**

Cravant-les-Côteau, Chinon,  
Loire Valley

02

**Grape Variety:**

100% Cabernet Franc

03

**Pairing:**

Game dishes, beef stew and  
strong cheese

04

**Serving:**

Temperature: 15°C



**Grassl**  
Cru



**Vineyard Cultivation:**

From one of the most impressive producers of Chinon, Domaine Alliet, the Huissierie vineyard is located uphill, on a premier slope in Cravant-les-Côteaux. The soil is composed of yellow limestone (tuffeau) on the surface and clay and flint below. The grapes ripen perfectly in this south facing vineyard from vines over 20 years old.



**Vinification:**

The grapes are harvested by hand in small cases to avoid crushing them and leaking juice. They are then brought to the winery to be destemmed and put in a concrete vat for fermentation. The maceration of the juice with the berries takes place over a three week period to extract all the complex elements of the grapes. There is no cap punching used, only pump-overs to hydrate the cap and slowly extract the elements.



**Tasting Notes:**

It is a fluid, flowing style that conveys a sense of ease, as it flows across the palate. It is elegant and appetising with black fruits and a light piquancy. Finishes with cedar notes, licorice and fruit cake spices. This is certainly a high quality and ripe, well made style. The abundant tannins are a triumph, coating the mouth with reassuring gourmandise. This doesn't stay still, it has lovely line and direction. 92-94 pts, Rebecca Gibb, Vinous. (2020 review)



**Soil Type:**

Yellow limestone with clay and flint below



**Method:**

Organic

**Clos Cachet**

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**Trade Portal**

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