



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Batard-Montrachet Grand Cru

2021

01

Provenance:

Chassagne-Montrachet

02

Grape Variety:

100% Chardonnay

03

Pairing:

Lobster, foie gras, roast poultry
and charcuterie

04

Serving:

Temperature: 13°C



Vineyard Cultivation:

The wines, honed by Henri's prodigious talent, display such a high level of detail and complexity that it is fair to say that they are among the very best representatives of Burgundy's finest. The Bâtard-Montrachet vineyard owned by Henri Boillot is located on the limit of Puligny-Montrachet to the North and Chassagne-Montrachet to the South. Henri Boillot calls it the Bâtard of the middle. They follow organic practices and aim to achieve very low yields to naturally concentrate the fruit. The grapes are sorted in the vineyard and harvested by hand. At the Domaine, the grapes are sorted again and then traditional practices are used to make the wine.



Vinification:

100% in a 350l new oak barrel



Tasting Notes:

The holding is right in the middle of Bâtard-Montrachet, with rows all the way up and down. Mid yellow. A weighty punchy bouquet, not quite so fine. Massive on the palate and the fruit takes on a whiter, not over ripe configuration, with excellent thread of acidity. Still an absolute baby but will certainly achieve its grand cru status. Drink from 2027-2035. 94-96pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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