

DOMAINE HENRI BOILLOT Bonnes Mares Grand Cru 2021

01

Provenance:Morey-Saint-Denis,
Chambolle-Musigny

02

Grape Variety: 100% Pinot Noir

03

Pairing:

Game meat, beef burgundy, coq au vin and cow's milk cheese

04

Serving:

Temperature: 16°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 Bonnes-Mares grapes are from the village of Chambolle-Musigny. At Domaine Henri Boillot, the work done in the vineyard is meticulous, following organic practices and aiming to achieve very low yields to naturally concentrate the fruit. The grapes are sorted in the vineyard and harvested by hand. Arriving at the Domaine, the grapes are sorted again and then traditional practices are used to make the wine.



Vinification:

50% in new oak barrels. 25% in single vintage barrels and 25~% in barrels from two vintages.







Tasting Notes:

The 2021 Bonnes-Mares Grand Cru has turned out beautifully, mingling aromas of red berries with notes of cinnamon, rose petals and bergamot in an inviting bouquet. Full-bodied, ample and seamless, it's pure and precise, with vibrant acids and a long, mineral finish. 92-94pts, William Kelley, Wine Advocate.



Soil Type:

Clay and Limestone



Method:

Organic



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