



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Bourgogne Chardonnay

2020

01

Provenance:

Meursault, Puligny-Montrachet,
Saint Romain, Auxey-Duresses

02

Grape Variety:

100% Chardonnay

03

Pairing:

Lobster, prawns or roasted
white meat

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 Bourgogne Chardonnay fruits are comprised of 50% Meursault village vines and the remainder from St-Romain, Auxey-Duresses and Puligny-Montrachet village vines. 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:

The maturation of the wine is done in 350 litre French oak barrels instead of the traditional Burgundy barrique of 228 litres. Henri believes that it works better to get the benefits of the oak maturation without adding too much oak taste.



Tasting Notes:

This wine is an overachiever, displaying a complex fresh nose of white to yellow peach, light floral notes with some hints of stone and minerality. The palate is dense on the attack and driven by citrus flavours on the finish. Drink now if you decant it 30 minutes before serving.



Soil Type:

Clay and Limestone



Method:

Organic

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Trade Portal

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