

DOMAINE HENRI BOILLOT Bourgogne Pinot Noir 2021

01

Provenance:Santenay 1er Cru,
Chassagne-Montrachet,
Volnay

02

Grape Variety: 100% Pinot Noir

03

Pairing:

Game, charcuterie, cow's milk cheese and dark chocolate

04

Serving:

Temperature: 16°C





Vineyard Cultivation:

At Domaine Henri Boillot, the work done in the vineyard is meticulous, following organic practices and aiming to get 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. However, Henri and his son Guillaume make sure that the must and then the wine is never overworked. They will be intervening as little as possible to preserve the essence of the terroir's identity.



Vinification:

18 months in barriques, 228L oak barrels. Barrels from one to two vintages.





Tasting Notes:

Made from some of their own fruit ex Domaine Darnat and some bought in grapes along with a bit of purchased Monthelie. The only red wine made here with traditional vinification in tank. Mid purple. Some fine fruit but not too exuberant. Bracing at the back, fresh acidity allied to youthful tannins, but with a concentration of quality pinot. Drink from 2024-2027. Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

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