



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Chambertin Grand Cru

2021

01

Provenance:

Gevrey-Chambertin

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Venison, veal, duck, quail,
kangaroo, smoked meats and
charred eggplant

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. 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 two 228l new oak barrels and 50% in a single vintage oak barrel. 36 months drying. 'Vinification intégrale'.



Tasting Notes:

The colour is a little more vivid crimson than Clos de Bèze, the nose altogether more backward. More in pure red fruit, less softly floral. Ultimately there is greater potential here. The fruit fills the mouth more evenly, lifted ripe strawberry, coats to a very long graceful finish yet with discipline. Has brought all the delicacy with a natural finesse of the tannins. Drink from 2030-2040+. 95-98pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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