



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Chevalier-Montrachet Grand Cru

2020

01

Provenance:

Puligny-Montrachet

02

Grape Variety:

100% Chardonnay

03

Pairing:

Lobster, caviar, fish and a large array of cow cheeses

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 Chevalier-Montrachet Grand Cru vineyard is located entirely in Puligny-Montrachet, just above the Grand Cru Montrachet. It is one of Burgundy's most highly regarded grand cru white wines. 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 228l new oak barrel



Tasting Notes:

From purchased fruit. Clear pale colour. Clean pure white fruit and flowers with a strong backbone. Not the flesh of the Bâtard of course. Fine and chiselled, with a stony touch and some wood at the back. It will benefit from five to seven years of cellaring and can be kept up until 2032+.



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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