



**CLOS CACHET**  
the finest French wines

# DOMAINE HENRI BOILLOT

## Clos de Vougeot Grand Cru

### 2021

01

**Provenance:**  
Vougeot

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 Clos Vougeot is from a small parcel of land located on the top part of Clos de Vougeot called Grand Maupertui. 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 228l new oak barrel and 50% in single vintage oak barrel. 36 months drying. 'Vinification intégrale'.



#### **Tasting Notes:**

From the Grand Maupertui sector. Medium deep crimson. Very little individual character showing on the nose, just a bit of oak. But that is young Clos Vougeot. Quite a lot more appears right at the start on the palate, a fresh red fruit with a slight blood orange note. Long and well balanced. Character comes later. Drink from 2027-2035. 92-94pts, Jasper Morris, Inside Burgundy



#### **Soil Type:**

Clay and Limestone



#### **Method:**

Organic

#### **Clos Cachet**

Unit 6/18 George Street, Sandringham VIC 3191  
0401 233 238

#### **Trade Portal**

www.closcachet.com.au  
Instagram: @closcachet

