



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Corton Charlemagne Grand Cru

2021

01

Provenance:

Aloxe Corton, Pernand-Vergelesses, Ladoix-Serrigny

02

Grape Variety:

100% Chardonnay

03

Pairing:

Roast poultry, charcuterie, and goat's cheese

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 Corton-Charlemagne vineyard is located on the Aloxe-Corton side. 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:

80% in a 350L new oak barrel.



Tasting Notes:

In 2021 the Boillot Corton-Charlemagne is all from Aloxe and not the three communes. Mid lemon yellow. The nose has some style, flesh and floral and potentially stony. More wood is showing at the back but there is so much wine still to come out. Lemon juice intensity at the back. Very long again Drink from 2027-2035. 93-95pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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