



**CLOS CACHET**  
the finest French wines

# DOMAINE HENRI BOILLOT

## Echezeaux Grand Cru

### 2021

01

**Provenance:**

Flagey-Echezeaux

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 new oak barrels and 50% in single vintage barrels, 'Vinification intégrale'



**Tasting Notes:**

Attractive glowing ruby purple. Very classy lifted bouquet with floral notes. Dances across the palate, medium bodied, very stylish, a little more weight and a touch of wood at the back. Distinction length and enough body. Surprising persistence in its floral style. Drink from 2027-2035. 93-96pts, Jasper Morris, Inside Burgundy



**Soil Type:**

Clay and Limestone



**Method:**

Organic

**Clos Cachet**

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**Trade Portal**

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