



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Latricières-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.



Vinification:

100% in new oak barrels. 'Vinification intégrale'.



Tasting Notes:

Only partly destemmed, removing the main core but leaving the pedicels. This changes the nose completely. Hard to define but one keeps going back for more. Some citrus shows alongside very varied cherry notes. Brings in some darker floral notes too. The pedicel treatment changes the shape of the wine too, less precise but softer and rounder. Delicacy instead of precision. Really interesting but in the end not Boillot style. A bit more lactic at the end, after a later malolactic fermentation than the other wines. A collector's item as Guillaume is unlikely to repeat this experiment. Drink from 2028-2035. 93-97pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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