

# DOMAINE HENRI BOILLOT Meursault 2021

01

**Provenance:** Meursault, Burgundy **Grape Variety:** 100% Chardonnay

02

## 03

**Pairing:** Roast poultry, pork, charcuterie, paté and noble seafood such as lobster and scallops

## 04

Serving: Temperature: 13°C



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## **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 Meursault is made from Boillot's own vineyard with some additional grapes purchased from great local growers. 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:

20% in a 3501 new oak barrel for 10 months.



## **Tasting Notes:**

Mostly from their own vines and includes some Goutte d'Or this year. Pale to mid lemon yellow. A certain weight on the nose, more than elegance. More classic on the palate with a depth of pear and ripe apple fruit, medium plus length and a good structure for the future. Drink from 2025-2028. 88-90pts, 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

