



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Meursault 1er cru 'Clos Richemont' Monopole 2021

01

Provenance:

Meursault, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

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

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. 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:

60% in new oak barrels, the rest in single-vintage barrels for 12 months.



Tasting Notes:

The terroir is made up of small stones in red soil, quite similar to Caillerets. Clean pretty pale primrose, with a brilliant tensile concentration through the middle, not very Meursault this terroir but extremely persistent and makes Genevrières alongside seem a bit massive. Very impressive in its linear style. Drink from 2026-2032. 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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