

DOMAINE HENRI BOILLOT Meursault 1er cru 'Les Genevrieres' 2021

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

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Pairing: Lobster, foie gras, roast poultry and charcuterie

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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 premier cru "Les Genevrières" vineyard is located to the North of the mighty premier cru "Les Perrières" and South of "Les Poruzots". This is arguably Meursault's best premier cru vineyard or at least just below "Les Perrières". 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.



Tasting Notes:

First picked. Mid yellow, white flowers, quite ripe. Evolving into more interesting nuances as it opens. Plenty of concentration on the palate. Mildly lactic but also very saline, which extends the aftertaste. Drink from 2026-2031. 91-94pts, Jasper Morris, Inside Burgundy



Soil Type: Clay and Limestone



Method: Organic

Trade Portal www.closcachet.com.au Instagram: @closcachet



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