

DOMAINE HENRI BOILLOT Meursault 1er cru 'Les Gouttes D'Or' 2020

Provenance:

Meursault, Burgundy

02

Grape Variety:

100% Chardonnay

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Pairing:

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

lobster and scallops

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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:

50% in new oak barrels, the rest in single-vintage barrels for 12 months.







Tasting Notes:

Pale primrose colour. Rather more elegant in bouquet than Poruzots, super fine, iodine and mineral as well as white fruit flesh, I like the balance of this wine more than the Poruzots. Very persistent with excellent tension. Long tight and classy. Jasper Morris.



Soil Type:

Clay and Limestone



Method:

Organic



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Trade Portal

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