

DOMAINE HENRI BOILLOT Meursault 1er cru 'Les Perrieres' 2020

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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



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:

Fine pale lemon colour. Little green tints. The stones bound forth on the nose, much more chiselled than the Genevrières for example. Really intense, all about the tension, a long flowing finish on very pure white fruit, at the perfect pitch of ripeness. Brilliantly done. A clear 5 stars! Jasper Moris. Cellar until 2028+.



Soil Type: Clay and Limestone



Method: Organic

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



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