

# DOMAINE HENRI BOILLOT Meursault 1er cru 'Les Poruzots' 2020

**Provenance:** 

Meursault, Burgundy

**Grape Variety:** 

100% Chardonnay

Pairing:

Roast poultry, charcuterie, seafood, snails and frogs' legs cooked in garlic butter

**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. This vineyard is ideally located between the climats "Genevrières" and "Les Bouchères". 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:**

A fine cleans primrose colour. The fruit is attractively ripe without being heavy, a little yellow plum in the mix, which certainly fleshes out the middle, a touch of quince, some bitter orange rind, then a firmer finish. Quite backward at this stage. Can be cellared up until 2027 and beyond, or drink now by decanting for 45 minutes.



#### **Soil Type:**

Clay and Limestone



#### Method:

Organic



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