



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Montrachet Grand Cru

2021

01

Provenance:

Puligny-Montrachet,
Chassagne-Montrachet

02

Grape Variety:

100% Chardonnay

03

Pairing:

Lobster, caviar, fish and a large
array of cow cheeses

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:

100% in a 350l new oak barrel



Tasting Notes:

Beeswax and lime blossom, especially the latter, which Guillaume finds typical of Montrachet. The Montrachet shows both class and intensity over and above the Bâtard as indeed should be the case. Brilliantly racy despite the intensity. This year there is one 228 litre barrel instead of the usual 350, and made up in zebra fashion, half new wood with alternate dowels. Drink from 2030-2040. 95-97pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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