



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Pommard 1er cru 'Clos Blanc'

2021

01

Provenance:
Pommard, Burgundy

02

Grape Variety:
100% Pinot Noir

03

Pairing:
Game meat and hard cheese

04

Serving:
Temperature: 16°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. The work done in the vineyard is meticulous, following organic practices and aiming to achieve very low yields to naturally concentrate the fruit. The grapes are sorted in the vineyard and harvested by hand. Arriving at the Domaine, the grapes are sorted again and then traditional practices are used to make the wine. The vines are 14 years old.



Vinification:

50% new oak barrels 'Vinification intégrale', 25% single vintage barrels, 25% barrels from two vintages.



Tasting Notes:

Not so deep in colour nor so expressive on the nose. There is power on the plate with a long spicy finish and a thread of acidity. Tough to come after the Caillerets though, and the Clos Blanc is from relatively young vines. Drink from 2026-2032. 89-91pts, Jasper Morris, Inside Burgundy.



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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