



**CLOS CACHET**  
the finest French wines

# DOMAINE HENRI BOILLOT

## Puligny-Montrachet

### 2021

01

**Provenance:**

Puligny-Montrachet, Burgundy

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Lobster, foie gras, roast poultry  
and charcuterie

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. The Puligny-Montrachet is coming from five vineyards, Houlières, Charmes, Rue aux Vaches, Rue Rousseau and Enseignières. Only top notch located vineyards. 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. Vines are 34 years old.



**Vinification:**

25% in new oak barrels



**Tasting Notes:**

Attractive pale yellow. the nose is rather fine too, very classic. Clean crisp lifted with a lovely aftertaste which really lingers. White fruit with enough of the flowers and just a little citrus to finish. Drink from 2025-2029. 90-92pts, Jasper Morris, Inside Burgundy



**Soil Type:**

Clay and Limestone



**Method:**

Organic

**Clos Cachet**

Unit 6/18 George Street, Sandringham VIC 3191  
0401 233 238

**Trade Portal**

www.closcachet.com.au  
Instagram: @closcachet

