



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Puligny-Montrachet 1er cru 'Clos de la Mouchere'

2021

01

Provenance:

Puligny-Montrachet, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Lobster, scallops and a large array of fine cow's milk cheese

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 Clos de la Mouchère is a monopole owned by the Boillots. It's a real jewel set right in the middle of the 1er Cru "Les Perrières" and "Clavoillon" and below the "Clos de la Garenne". The Clos de la Mouchère is 3.91 hectares in one block. The vines are 82 years old on average. 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.



Vinification:

70% in 350l new oak barrels, the rest in single-vintage barrels.



Tasting Notes:

Guillaume has pulled out the youngest vines, for rootstock reasons. Most of the old vines fortunately are on 3309C. But badly frosted, below 10 hl/ha. A little more yellow in the colour, a riper fruit, which then comes back to its roots on the palate. Sappy, Guillaume says, while there is a generosity in the mouth which has completely retained its balance. Very persistent. Drink from 2026-2032. 92-94pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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