



**CLOS CACHET**  
the finest French wines

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# DOMAINE HENRI BOILLOT

## Puligny-Montrachet 1er cru 'Les Combettes'

### 2020

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01

**Provenance:**

Bourgogne – Côte de Beaune –  
Puligny-Montrachet Village

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Lobster, foie gras, roast poultry  
and charcuterie

04

**Serving:**

Temperature: 13°C

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**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 premier cru "Les Combettes" vineyard is located at the border with Meursault, next to the premier cru "Les Charmes". The vineyard is 0.33 hectares owned by Henri Boillot. 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 a new oak barrels for 12 months



**Tasting Notes:**

Mid lemon yellow. A smoother suppler nose than the Folatières. Leaner on the palate, a little candied, with intensity but less character than Folatières, Fair length, a little oak, fruit on the cusp of white and yellow. It will benefit from one to two years of cellaring and can be kept up until 2028+.



**Soil Type:**

Clay and Limestone



**Method:**

Organic

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**Clos Cachet**

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**Trade Portal**

[www.closcachet.com.au](http://www.closcachet.com.au)  
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