



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Puligny-Montrachet 1er cru 'Les Folatières'

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. 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, the rest in single-vintage barrels



Tasting Notes:

Purchased grapes which went through a long slow alcoholic fermentation. Pale lemon colour, the bouquet is reticent. Plenty of stuffing here though, and weighted to the back, as we like. A fresh energetic finish, with good but not trenchant acidity. Drink from 2026-2031. 91-94pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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