



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Puligny-Montrachet 1er cru 'Les Perrières'

2020

01	02	03	04
Provenance: Puligny-Montrachet, Burgundy	Grape Variety: 100% Chardonnay	Pairing: Lobster, foie gras, roast poultry and charcuterie	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 premier cru "Les Perrières" vineyard is located next to the infamous Clos de la Mouchère monopole, also owned by Henri Boillot. The vineyard is 49 years old of age. 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 350l new oak barrels, the rest in single-vintage barrels.



Tasting Notes:

Mid yellow, not so much happening on the nose here, but very attractively balanced on the palate, with the lightest positive reduction, a strong mineral thread through the middle, this is seemingly understated but actually very fine. Precise and with considerable tensile strength to make a wine for the long term. Jasper Morris.



Soil Type:

Clay and Limestone



Method:

Organic

