



CLOS CACHET
the finest French wines

DOMAINE HENRI BOILLOT

Puligny-Montrachet 1er cru 'Les Pucelles'

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:

60% in a 350l new oak barrel, the rest in single-vintage barrels for 13 months.



Tasting Notes:

Clean pure lemon yellow, with a striking incisive bouquet, still some floral element but also the limestone is singing. Precision Pucelles. Fascinating tension here, clean white fruit, really kicks on well behind. Definitely a buy. The oak is very well managed. Drink from 2027-2033. 93-96pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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