



**CLOS CACHET**  
the finest French wines

# DOMAINE HENRI BOILLOT

## Saint Aubin 1er cru

### 2020

01

**Provenance:**

Saint Aubin, 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. From vines in Les Combes & small parts of En Remilly. They follow organic practices and aim to achieve very low yields to naturally concentrate the fruit. 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 new oak barrels, the rest in single-vintage barrels.



**Tasting Notes:**

Slightly brighter feel to the fruit than the Meursaults but still lots of ripeness & structure. A bit of smokiness. On the nose it is mineral, with hints of white flower and lemon peel. The palate is fresh, with a good balance between acidity and substance. Pleasant finish, good minerality. Pure, lively and pleasant. Drink 2023-2035.



**Soil Type:**

Clay and Limestone



**Method:**

Organic

**Clos Cachet**

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**Trade Portal**

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