

DOMAINE HENRI BOILLOT Volnay 2021

01

Provenance: Volnay, Burgundy

02

Grape Variety: 100% Pinot Noir

03

Pairing:

Venison, veal, duck, quail, kangaroo, smoked meats and charred eggplant 04

Serving:

Temperature: 16°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 Volnay comes from Domaine vines only, blending Village and declassified fruit. The work done in the vineyard is meticulous, following organic practices and aiming to achieve very low yields to naturally concentrate the fruit. The grapes are sorted in the vineyard and harvested by hand. Arriving at the Domaine, the grapes are sorted again and then traditional practices are used to make the wine. However, Henri and his son Guillaume make sure that the must and then the wine is never overworked.



Vinification:

Aged in 228-litre (25% new) barrels for 12 months.







Tasting Notes:

All made from 1er Cru Rougeotte as usual. More depth to the crimson colour. A touch of banana on the edge of deep red fruit. Firm powerful structure, high acidity, but easily enough fruit to surmount the structure. The freshness is really interesting. Drink from 2026-2030. 88-91pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

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