

DOMAINE HENRI BOILLOT Volnay 1er cru 'Les Chevrets' 2021

Provenance: Volnay, Burgundy

Grape Variety: 100% Pinot Noir

Roast chicken, game and hard cheese

Serving: Temperature: 16°C





Vineyard Cultivation:

The wines, honed by Henri's prodigious talent, display a high level of detail and complexity and are representative of Burgundy's finest. The Volnay 1er Cru "Les Chevrets" vineyard is located on the border of Meursault opposite the "Clos des Santenots". The vines are, on average, 60 years old. 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.



Vinification:

50% in single vintage barrels







Tasting Notes:

Pink purple, offering the most beautiful bouquet of crushed rose petals. Mixed with a few fresh red cherries, medium plus body, at the moment quite a firm structure behind, but goodness me this is going to be a beauty later on. Very persistent. Drink from 2027-2034. 92-94pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic



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Trade Portal

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