

# DOMAINE HENRI BOILLOT Volnay 1er cru 'Les Fremiets' 2021

01

**Provenance:** Volnay, Burgundy



02

#### 03

**Pairing:** Game meat and hard cheese

<sup>04</sup> 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 1er Cru "Les Fremiets" vineyard is located at the border of Pommard opposite "Jarolières". 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:

25% in single-vintage barrels, 25% in barrels from 2 vintages. 50% 'vinification intégrale'.



### **Tasting Notes:**

Raspberries and crushed strawberries, even though there are no whole bunches, the flavours coming from perfectly destemmed grapes which are ripe. Fills the mouth, shows a little oak, some darker cherries now at the end. Very good. Drink from 2027-2034. 91-93pts, Jasper Morris, Inside Burgundy



**Soil Type:** Clay and Limestone

Method: Organic

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**Clos Cachet** Unit 6/18 George Street, Sandringham VIC 3191 0401 233 238