

## DOMAINE YVON CLERGET Bourgogne Pinot Noir 2021

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**Provenance:** Meursault, Burgundy

**Grape Variety:** 100% Pinot Noir

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Pairing:

Charcuterie, charred meat, cow cheese and poultry.

**Serving:** 

Temperature: 14°C





## **Vineyard Cultivation:**

Thibaud Clerget took over the family Domaine in 2015, one of the oldest family owned Domaine in the village. Thibaud initiates the rebirth of one of Volnay's little treasure of a Domaine. Only 6 hectares of vineyards located within the best climats of Burgundy. The Bourgogne Pinot Noir is made with two vineyards located in Volnay, "Les Longbois and Les Durots" for only 0.35 hectares. The average age of the vineyard is 38 years old.



## Vinification:

The grapes are hand harvested, sorted in the vineyard and then destemmed at 100%. Cold maceration takes place for 5 to 7 days and the whole cuvaison last for 15 to 20 days in stainless steel tank. During the cuvaison pump overs are used as well as one pushing the cap per day. It undergoes its malolactic fermentation in 228 litres French oak barrels and then is matured for twelve months. Then is matured for two months in stainless steel tanks.







## **Tasting Notes:**

3 barrels made instead of 9. All destemmed and no new wood. A very pretty pale ruby. Floral side of raspberries. Very delicious, such an elegance of pinot here, juicy and with a fine long finish. Just enough acidity to provide tension Drink from 2024-2026. 87-89 pts - Jasper Morris, Inside Burgundy.



**Soil Type:** Silty Soil



Method:

Sustainable



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