



CLOS CACHET
the finest French wines

DOMAINE YVON CLERGET

Clos de Vougeot Grand Cru

2021

01

Provenance:

Volnay, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Charcuterie, charcoaled meat, an array of cow's milk cheese and roast poultry

04

Serving:

Temperature: 14°C



Vineyard Cultivation:

Thibaud Clerget took over the family Domaine in 2015; one of the oldest Domaines in the village. The rebirth of one of Volnay's little treasures then began with six hectares of vineyards located within the best climats of Burgundy. The vineyard of Clos de Vougeot is located on the upper part of the slope, in the "Grand Maupertuis" lieu-dit. The vines are 48 years of age on average.



Vinification:

Hand harvested, sorted in the vineyard, 50% whole bunch. Cold maceration takes place for 5 to 7 days, whole cuvaision last for 15 to 20 days in a stainless steel tank. During the cuvaision pump overs are used as well as one pushing the cap per day. The malolactic fermentation occurs in 228 litres French oak barrels (50% new) and then is matured for twelve months. Before bottling, the wine is maturing for two months in stainless steel tank.



Tasting Notes:

A fine bright crimson purple. A wealth of fruit supported by a little bit of well chosen oak makes up a very stylish bouquet. Remarkably enticing for Clos de Vougeot, floral, dark raspberry, brambly from the whole bunch, fine and stylish tannins. Very impressive. Drink from 2028-2036. 93-96 pts - Jasper Morris, Inside Burgundy.



Soil Type:

Clay and Limestone



Method:

Sustainable

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

