



**CLOS CACHET**  
the finest French wines

# DOMAINE YVON CLERGET

## Pommard 1<sup>ER</sup> Cru 'Rugiens'

### 2021

01

**Provenance:**  
Pommard, 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 Pommard 1er cru "Les Rugiens" is located on red clay soils on the upper part of the slope. The vines are 40 years of age on average.



#### Vinification:

The grapes are hand harvested, 20% whole bunch. Cold maceration for 5 to 7 days, the whole process lasts for 15 to 20 days in a stainless steel tank. During maceration, pump-overs are used and the cap is pushed down once per day. The malolactic fermentation is done in 228 litre French oak barrels (1 year old), matured for 12 months. Before bottling, the wine matures for four months in a stainless steel tank.



#### Tasting Notes:

The nose presents notes of brambly red fruit with loam and hints of rose petals and sage - there is a fine complexity here. The palate is very refined, with ample vibrant red fruit and a judicious dab of white pepper. This wine is gourmand towards its fine-boned finish. Wonderful. 93-95pts - Neal Martin, Vinous.



**Soil Type:**  
Rocky



**Method:**  
Sustainable

