



**CLOS CACHET**  
the finest French wines

# DOMAINE YVON CLERGET

## Volnay 1<sup>ER</sup> Cru 'Caillerets'

### 2021

01

**Provenance:**  
Meursault, 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 1er cru "Les Caillerets" is located on what used to be a quarry at the border of the village of Meursault. The vines are 90 years of age on average.



#### Vinification:

The grapes are hand harvested, completely destemmed. 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 (30% new), then matured for twelve months. Before bottling, the wine matures for four months in a stainless steel tank.



#### Tasting Notes:

It has another sensual bouquet with red cherries, wild strawberry and rose petal scents - elegant and refined. The palate is medium-bodied with fine tannins that frame the bay-infused red fruit, with a touch of black pepper decorating the persistent finish. Excellent. 94pts - Neal Martin, Vinous.



#### Soil Type:

Limestone



#### Method:

Sustainable

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**Trade Portal**

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