



CLOS CACHET
the finest French wines

DOMAINE YVON CLERGET

Volnay 1^{ER} Cru ‘Carelle sous la chapelle’

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 1er cru “Carelle sous la Chapelle” is located just below the village of Volnay and its vines are 30 years of age on average.



Vinification:

Hand harvested, sorted in the vineyard and then completely destemmed. Cold maceration takes place for 5 to 7 days and 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 a day. Mlolactic fermentation in 228 litre French oak barrels then matured for 12 months. Before bottling, the wine matures for 2 months in a stainless steel tank. 30% new French oak is used.



Tasting Notes:

The 2021 Volnay En Carelle Sous La Chapelle 1er Cru had just been bottled, so there was some reduction when I tasted it at the Domaine. Despite this, there seems to be sufficient red brambly fruit on the nose, quite open and appealing. The palate is well-balanced and has fine substance, with good grip and dark fruit on the finish. My hunch is that this will age better than many Volnays. 92pts - Neal Martin.



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

