



CLOS CACHET
the finest French wines

DOMAINE YVON CLERGET

Volnay 1^{ER} Cru ‘Champan’s

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 “Les Champan’s” is located mid slope just below “Les Taillepieds” and the vines are 46 years of age on average.



Vinification:

The grapes are hand harvested, sorted in the vineyard and then completely destemmed. The cold maceration takes place for five to seven days and the whole process lasts for 15 to 20 days in a stainless steel tank. During the maceration, no pumps are used, the cap is pushed down once per day. It undergoes its malolactic fermentation in 228 litre French oak barrels and is then matured for twelve months. Before bottling, the wine matures for four months in a stainless steel tank. 100% new oak.



Tasting Notes:

It has an unerringly pure bouquet with red cherries, bergamot and rose petal scents that are utterly seductive. The palate is medium-bodied, and the new wood does make an impression, yet there is sufficient fruit to soak that up, and it feels long on the finish. 94 pts - Neal Martin, Vinous.



Soil Type:

Clay and Limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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