



CLOS CACHET
the finest French wines

DOMAINE YVON CLERGET

Volnay 1^{ER} Cru ‘Clos du Verseauil’

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 "Clos du Verseauil" is located at the border, north of the renowned Taillepieds climat. The vineyard is 40 years of age.



Vinification:

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, pump-overs are used and the cap is pushed down once per day. Malolactic fermentation in 228 litre French oak barrels and is then matured for 12 months. Before bottling, the wine matures for 2 months in a stainless steel tank. 25% new French oak is used.



Tasting Notes:

The 2021 Clos de Verseauil 1er Cru was fully destemmed and matured in 20% new oak. This has a lovely oyster shell element on the nose, intertwined with lush red fruit. The palate is medium-bodied with lightly spiced red fruit, good grip and building weight in the mouth towards an almost Pommard-like finish. Convincing in terms of complexity here. 92-94pts - Neal Martin, Vinous.



Soil Type:

Crushed Limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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