



CLOS CACHET
the finest French wines

DOMAINE YVON CLERGET

Volnay 1^{ER} Cru ‘Mitans’

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 Mitans" 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 the maceration, pump-overs are used and the cap is pushed down once per day. It undergoes its 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 Volnay Les Mitans 1er Cru consists of just half a barrel this year, the rest deselected and blended into the Village Cru. Though it feels like there are stems, none are included here, and it presents dark berry fruit with black tea notes. The palate is medium-bodied with grippy tannins, taut and linear, with a little sharpness on the finish. Very fine. Neal Martin, Vinous.



Soil Type:

Clay and Limestone



Method:

Sustainable

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Trade Portal

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