



CLOS CACHET
the finest French wines

DOMAINE YVON CLERGET

Volnay 1^{ER} Cru ‘Santenots’

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 Santenots” is located in the village of Meursault and the vines are 30 years of age on average.



Vinification:

Hand harvested, sorted in the vineyard and then completely destemmed. The 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. 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:

A glowing fresh ruby colour. The bouquet is on the lighter side, quite floral for Santenots. Two barrels, of one year old wood, instead of 18, though partly the failing rootstock is to blame. 20% whole bunch which actually lifts the finish, gives the wine more grace. This is really very fine, or will be if you can find it. A fresh and fine boned finish. 91-94 pts - Jasper Morris, Inside Burgundy.



Soil Type:

Clay and Limestone



Method:

Sustainable

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Trade Portal

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