



**CLOS CACHET**  
the finest French wines

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# DOMAINE YVON CLERGET

## Volnay

### 2021

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01

**Provenance:**

Volnay, Burgundy

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Charcuterie, charcoaled meat,  
cow's milk cheese and poultry

04

**Serving:**

Temperature: 14°C

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**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. This wine is made with two vineyards located in Volnay, "Les Petits Gamets" and "En Echards" totalling just 1.09 hectares. The average age of the vines is 40 years old.



**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. The wine undergoes its malolactic fermentation in 228 litre French oak barrels (no new) and is then matured for 12 months. Before bottling, the wine matures for 2 months in a stainless steel tank.



**Tasting Notes:**

A touch more colour and a little more depth of fruit than the Bourgogne, more in fruit than floral. This is so stylish on the palate, alpine strawberries as much as raspberries, a good thread of acidity, and very pleasing length. Drink from 2025-2030. 90-92 pts - Jasper Morris, Inside Burgundy.



**Soil Type:**

Silty Soil



**Method:**

Sustainable

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**Clos Cachet**

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**Trade Portal**

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