



**CLOS CACHET**  
the finest French wines

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# DOMAINE ALAIN & RAPHAËL CORCIA

## Mercurey Blanc ‘Le Clos Pontot’

### 2021

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01

**Provenance:**

Mercurey, Burgundy

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Grilled fish or fish in sauce,  
cooked seafood, asian cuisine,  
and hard cheeses

04

**Serving:**

Temperature: 11-13°C

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**Vineyard Cultivation:**

The estate previously known as Domaine de la Vieille Fontaine, was taken over at the beginning of 2021 by the Corcia family. Alain Corcia is a successful négociant based in Savigny les Beaune, specialising in the marketing of great Burgundy wines for over 35 years. Raphael, the youngest son, is the key driver for the takeover of the domaine and is in charge of both the work in the vineyard and in the cellar. Raphael is bursting onto the scene with the 2021 vintage, showing his skills through reimagining the method of cultivation for these vines through biodynamics.



**Vinification:**

No use of tractors in the vineyards, it is all done by hand or horses to plough. In the winery, some whole bunches are retained and macerations are long.



**Tasting Notes:**

Lovely fleshy orchard fruits, white peach and citrus notes. The attack on the palate is ample and silky, vibrant with great structure. It finishes with a lovely minerality, and saline, sour fruit.



**Soil Type:**

Marly calcic soils of Oxfordian limestone



**Method:**

Organic

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**Trade Portal**

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