



CLOS CACHET
the finest French wines

DOMAINE DUROCHÉ

Gevrey-Chambertin 1^{ER} Cru 'Lavaux St Jacques'

2021

01

Provenance:

Gevrey-Chambertin, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Game, rib steak, lamb, fillet of pikeperch or tuna in red-wine sauce, strong cow-milk cheeses

04

Serving:

Temperature: 15°C



Grassl
Cru Glass



Vineyard Cultivation:

Domaine Duroché began in 1906, when Louis, the great-great-grandfather, was identified as the chief winemaker of the estate. In 2003, Pierre took over the family Domaine at the age of 21. This natural transition proved his confidence and created freedom. With his partner Marianne they have developed a contemporary vision, with the greatest respect for family tradition. This premier cru is one of the later ripening Gevrey-Chambertin plots which is almost always harvested last.



Vinification:

Extractions are moderated, no sulphur is added during vinification and ageing takes place in barrels in their cellar. Here, for 12 months, they use very little new oak barrels. The Domaine does this without racking so the wines do not fatigue. To ensure their purity and elegance, each cru is placed in vats before bottling; no fining and filtrations are very rare.



Tasting Notes:

A fine even crimson colour. A little more muscle on the nose, moving away from the floral notes. Good acidity, a little mineral tension, not massive at all but fine, with some subtlety to the fruit on the palate. Alpine strawberries here. Drink from 2026-2031. 91-94 pts, Jasper Morris, IB.



Soil Type:

Clay limestone and Alluvium



Method:

Organic

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

