



**CLOS CACHET**  
the finest French wines

# DOMAINE DUROCHÉ

## Gevrey-Chambertin

### 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 cuvée is made from a blend of different Gibriois terroirs: Le Clos, Champ, En Vosne and 1er cru Champeaux.



**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 each cru is placed in vats before bottling; no fining and filtrations are very rare.



**Tasting Notes:**

A fresh even ruby purple. The bouquet is a little more reserved than for the Bourgogne Rouge, but with a suggestion of greater depth. Now some fresh but sweet cherries start to come out. Very balanced and though accessible at first, the back of the palate delivers additional intensity which will take longer to emerge. A good balance with the tannins, and fine persistence. Just the right acidity. Drink from 2025-2030. 90-93 pts, Jasper Morris, IB.



**Soil Type:**

Crinoidal limestone and sandy marl



**Method:**

Organic

**Clos Cachet**

20 Capella Crescent, Moorabbin VIC 3189  
0401 233 238

**Trade Portal**

www.closcachet.com.au  
Instagram: @closcachet

