



CLOS CACHET
the finest French wines

DOMAINE JOSEPH COLIN

Saint Aubin 'Compendium'

2021

01

Provenance:

Saint Aubin, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Roast poultry, rich oysters,
crayfish, scallops and white fish

04

Serving:

Temperature: 12°C



Vineyard Cultivation:

Joseph Colin initially trained at Domaine Marc Colin, working alongside his brother, Pierre-Yves, to make the family wines. In 2016, Joseph decided to create his own Domaine, and, subsequently, inherited just over six hectares of vineyards from his family holding, representing about nineteen different appellations, to start his exciting new venture. "Compendium" translates to "syntheses" in Latin, referring to the blend of seven of the appellation's lieux-dits.



Vinification:

Only healthy grapes make it to the press; the wines are also handled as little as possible, therefore there is no bâtonnage, filtration or fining and no sulphur is used during the winemaking process until racking where minimal amounts are used. Fermentation and maceration is processed in 350-litre oak barrels for 12 months, before three months in stainless before bottling.



Tasting Notes:

Also called Les 7 terroirs in some markets. Medium depth of colour with more breadth of fruit than the Bourgogne. Definitely in the apple and fresh quince style with quite high acidity. Enough concentration at the back of the palate. Drink from 2024-2026 Jasper Morris, Inside Burgundy.



Soil Type:

White clays with a high limestone content



Method:

Organic

Clos Cachet

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Trade Portal

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