



CLOS CACHET
the finest French wines

DOMAINE JOSEPH COLIN

Bourgogne Chardonnay

2021

01

Provenance:

Puligny-Montrachet, 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.



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:

The bouquet is vibrant and vivacious, with zingy citrus fruit and white floral aromas, followed by subtle vanilla spice. The palate is initially clean and tense with delicate white peach and racy citrus notes, before revealing a little bit of oak and finishing with traces of clean wet stone. You can drink it now with a 30-minute decant before serving or cellar it up until 2025+.



Soil Type:

White clays with a high limestone content



Method:

Organic

Clos Cachet

Unit 6/18 George Street, Sandringham VIC 3191
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

