



CLOS CACHET
the finest French wines

DOMAINE JOSEPH COLIN

Puligny Montrachet 1^{ER} Cru 'La Garenne'

2021

01

Provenance:

Puligny-Montrachet, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Fine foods such as foie gras, caviar, 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:

Fresh mid yellow. Ripe apples on the nose, a little heavy underneath, could use freshening up. Surprisingly deep on the palate. One of his three plots has notably more depth of soil. Delicious ripeness of fruit at the finish, well balanced. Stony plots on the rocks were the ones which frosted. Drink from 2025-2030. 90-93 points, Jasper Morris, Inside Burgundy.



Soil Type:

Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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