



CLOS CACHET
the finest French wines

DOMAINE MEE GODARD

Beaujolais Blanc

2022

01

Provenance:
Beaujolais

02

Grape Variety:
100% Chardonnay

03

Pairing:
Seafood, scallops, goat cheese,
white fish and also mild
charcuterie

04

Serving:
Temperature: 10-12°C



Vineyard Cultivation:

Domaine Mee Godard allows us a glimpse of the future of the Beaujolais region at its best. It's a small Domaine of six hectares of vineyards, mostly located in the sumptuous Morgon. The uncompromising attitude established by Mee, coupled with very old vines across the estate (60 years of age on average) produces state of the art, profound, complex wines with lots of character. This is the first vintage of this wine from vines on a low altitude site with limited production.



Vinification:

Matured in barriques and 500-litre oak barrels before bottling in July 2022.



Tasting Notes:

An expressive chardonnay that's easy to enjoy. Very attractive nose of ripe pear and fresh hazelnuts with hints of orange zest and vanilla. Generous and creamy on the front palate, then the bright mineral acidity kicks in and drives the long finish. James Suckling - 92pts



Soil Type:

Alluvial soils



Method:

Organic

Clos Cachet

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Trade Portal

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