



**CLOS CACHET**  
the finest French wines

# DOMAINE ROUGEOT

## Bourgogne Chardonnay ‘Clos des six ouvrées’ 2021

01

**Provenance:**  
Meursault, Burgundy

02

**Grape Variety:**  
100% Chardonnay

03

**Pairing:**  
White fish, roast chicken, scallops and charcuterie.

04

**Serving:**  
Temperature: 10°C



**Grassl**  
Liberté Glass



### Vineyard Cultivation:

Domaine Rougeot has a long history of making superb white wines out of the famed village of Meursault. Their "Clos des six ouvrées" vineyard is located within the Domaine's walls, at the base of the hill of Meursault. It is the ideal location to grow great quality Chardonnay and this Bourgogne is often called the "Petit Meursault" within the range. This Clos (vineyard surrounded by walls) is only producing six to eight barrels a year.



### Vinification:

Handpicked, the grapes are sorted in the vineyard and then at the Domaine on the sorting table. After pressing, alcoholic fermentation begins in a concrete vat. It is then pumped into French oak barrels to undergo malolactic fermentation. A small percentage of 5% new oak is used, bringing a desirable freshness. The wine matures in oak barrels for twelve months.



### Tasting Notes:

The same soft low sulphur nose, slightly more pronounced yellow in the colour. There's a good depth of fruit here, ripe yet with good acidity. Firm citrus notes. Never as much class in this vineyard but there is length and it is certainly well made. Just 30% of a crop. Drink from 2023-2026. Jasper Morris, Inside Burgundy.



### Soil Type:

Clay and Limestones



### Method:

Organic (certified), Biodynamic

