

# DOMAINE ROUGEOT Bourgogne Chardonnay 'Grandes Gouttes' 2021

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**Provenance:** Meursault, Burgundy **Grape Variety:** 100% Chardonnay

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**Pairing:** Cured meat such as prosciutto or scallops with creamy sauce

**Vineyard Cultivation:** 

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Serving: Temperature: 10°C



**Grassl** Liberté Glass

Clos Cachet 20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

# Vinification:

"Les Grandes Gouttes" is handpicked; the grapes are sorted in the vineyard and then at the Domaine on the sorting table. After being pressed, it begins its alcoholic fermentation and then malolactic fermentation in french oak barrels. A small percentage of 5% new oak is used for the "Les Grandes Gouttes", bringing a desirable freshness. The wine matures in oak barrels for fifteen months, delivering a nice textural and round body to the wine.

Domaine Rougeot has a long history of making superb white wines out of the famed village of Meursault. The "Les Grandes Gouttes" climat is located in the southern part of Meursault, next to Puligny-Montrachet. Whilst the vineyard did not qualify to be a village

appellation, it makes a great regional appellation.

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### **Tasting Notes:**

Kept in a cooler cellar and showing reduction. It's a later sector as well so it was possible to make two thirds of usual production. There is significant energy and indeed class behind the light reduction. Fresh apples on white fruit, greater persistence. Overall, a high class Bourgogne Blanc. Drink from 2024-2027. 88-90 points, Jasper Morris, Inside Burgundy.



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**Soil Type:** Clay and Limestones

Method: Organic (certified), Biodynamic

Trade Portal www.closcachet.com.au Instagram: @closcachet

