



CLOS CACHET
the finest French wines

DOMAINE ROUGEOT

Bourgogne Passetoutgrain 'Les Vercherres'

2020

01

Provenance:
Meursault, Burgundy

02

Grape Variety:
33% Gamay
66% Pinot Noir

03

Pairing:
Charcuterie, roast pork, lamb
and cow cheeses

04

Serving:
Temperature: 15°C



Vineyard Cultivation:

The vineyard is grown organically, through ploughing the soil and using biodynamic practices to invigorate the vines. Its ideal location on the Volnay side of Meursault makes "Les Vercherres" one of the favoured cuvées of the Domaine. The vineyard is strictly managed to yield fewer grapes of stunning concentration. Every step of the way is identical to the premier cru made at this Domaine.



Vinification:

Whole bunch winemaking in a tronconique wood vat. The wine is then matured in the same vat to minimise the oak input and lift the fruit profile. Indigenous yeasts, and bottled without filtration on a fruit day.



Tasting Notes:

There is nothing more delicious than the Bourgogne Passetoutgrain. The nose is blooming with notes of fresh cherry, five spices, strawberry and a hint of rose petal. The palate has a round attack, lively cherry coming through with silky, firm tannins with a clean and delicate finish.



Soil Type:

Primarily clay, with limestone pebbles



Method:

Organic (certified), Biodynamic

Clos Cachet

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Trade Portal

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