



CLOS CACHET
the finest French wines

DOMAINE ROUGEOT

Bourgogne Pinot Noir ‘Les Vaux’

2020

01

Provenance:
Meursault, Burgundy

02

Grape Variety:
100% Pinot Noir

03

Pairing:
Roast chicken, crispy pork
belly, pork roast or rabbit terrine

04

Serving:
Temperature: 13°C



Vineyard Cultivation:

The “Les Vaux” climat is located in the north part of Meursault, closer to Volnay and planted on clay and chalky soils. The “Les Vaux” vineyard is looked after with a lot of care. Even though it is a regional appellation, at Domaine Rougeot, they use the same process and attention as they use for their 1er Cru wines. The vineyard is farmed using organic farming methods – absolutely no chemicals and a minimum use of tractors to avoid compacting the soil.



Vinification:

After a careful harvesting of the vineyard, the bunches are sorted. 100% whole bunch is used to make the wine. During the alcoholic fermentation, there is no cap punching. This technique is not used so that the colour, tannins and flavours are extracted very gently. They do use pump over during the three week vatting period to extract the best of the grape skins and stems. The wine stays in oak barrels for fifteen months for its maturation with 10% new oak barrels used.



Tasting Notes:

This Bourgogne Pinot Noir Les Vaux is silky, floral with a subtle nose of earthiness. The wines embody great balance, with a subtle nose of rose petals, a very expressive cherry and notes of spices. This wine is very delicate, demonstrating a remarkable elegance and is great when it's young or cellared for three to four years. It opens up quickly on the nose and it does not need to be decanted.



Soil Type:

Clay with chalky soils



Method:

Organic (certified), Biodynamic

Clos Cachet

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Trade Portal

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