



**CLOS CACHET**  
the finest French wines

# DOMAINE ROUGEOT

## Meursault 1<sup>ER</sup> Cru 'Charmes'

### 2021

01

**Provenance:**

Meursault, Burgundy

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Seafood, pan seared blue eye fillets, foie gras or duck terrine

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. The Meursault 1er Cru "Les Charmes" is one of the most incredible Premier Cru in Meursault. Marc Rougeot says "the higher the appellations rank, the less work you have to do at the winery". He is right. The "Les Charmes" climat grows on limestone and marl soil with ideal exposure to the morning sun. The vineyard is very well tendered and delivers beautiful grapes, even in challenging weather conditions.



**Vinification:**

The "Les Charmes" is harvested by hand. The grapes are collected in small boxes for minimum handling and to avoid leaking juice that could oxidize and spoil the wine. The wine must undergo alcoholic fermentation and malolactic fermentation in French oak barrels, 30% being new barrels. After eighteen months of maturation in oak barrels, the wine is bottled.



**Tasting Notes:**

Four barrels were made, one new, instead of up to 10. Fuller lemon yellow. A little touch of coconut from the wood, and a sense of greater density. There follows an explosion of fruit towards the back of the palate, greengage, citrus vivacity and a certain amount of wood as well. Racy though to the finish. Drink from 2026-2032. 92-95 points - Jasper Morris, Inside Burgundy.



**Soil Type:**

Limestones and Clay



**Method:**

Organic (certified), Biodynamic

**Clos Cachet**

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**Trade Portal**

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