



CLOS CACHET
the finest French wines

DOMAINE ROUGEOT

Meursault 'Sous la Velle'

2021

01

Provenance:
Meursault, Burgundy

02

Grape Variety:
100% Chardonnay

03

Pairing:
Poultry with creamy sauces,
foie gras, cured meats and a
great range of seafood

04

Serving:
Temperature: 10°C



Vineyard Cultivation:

“Sous la Velle” is located at the foot of the Meursault hill, opposite the Château de Meursault. The name translates to “under the village”. In this part of Meursault, the soils are richer, with less limestone and more clay. These grapes usually ripen later than the grapes from the vineyards located on the slope of the Meursault hill.



Vinification:

Harvested and sorted by hand in the vineyard, then sorted a second time at the winery. They are pressed gently with a pneumatic press for hours. The wine undergoes its alcoholic fermentation in a vat and is then pumped into oak barrels for 18 months before bottling. Some new oak (15%) is used to add extra body and richness to the wine.



Tasting Notes:

Sous La Velle is a very oidium risky spot but they de-leafed successfully, which they never do otherwise. Mid lemon colour. The fruit from the vineyard insists on coming up to dominate the bouquet. A generous ripe apple mouthful, with good weight to it and a robust finish. Some fresh quince too. Not at all bad! Drink from 2025-2028. 90-92 points - Jasper Morris, Inside Burgundy.



Soil Type:

Limestone and Clay



Method:

Organic (certified), Biodynamic



Grassl
Liberté Glass

