



**CLOS CACHET**  
the finest French wines

# DOMAINE ROUGEOT

## Monthelie 'Toisieres'

### 2021

01

**Provenance:**  
Monthelie, Burgundy

02

**Grape Variety:**  
100% Chardonnay

03

**Pairing:**  
Shellfish, an array of cured meats, terrine, chicken and roast pork.

04

**Serving:**  
Temperature: 10°C



#### Vineyard Cultivation:

Domaine Rougeot has a long history of making superb white wines from the famed village of Meursault. "Les Toisieres" is located just over the road from Meursault and the 1er Cru "La Taupine" (which produces a Pinot Noir). It is an ideal location and the vineyard faces south, allowing for optimal ripening conditions.



#### Vinification:

Fruit is handpicked, direct pressed, and cold settled over two days. Fermentation begins spontaneously with native yeasts, followed by malolactic fermentation in the barrel. The wine is racked into steel tanks for blending and rests for one to two months before filtration and bottling.



#### Tasting Notes:

Three barrels, with no new oak. Mid yellow, a little fatter and fleshier, but less finesse. There is an attractive fruit weight nonetheless and the wine cleans up to show a fresh white limestone zest. Drink from 2024-2027. Jasper Morris, Inside Burgundy.



#### Soil Type:

Clay and Limestones



#### Method:

Organic (certified), Biodynamic



**Grassl**  
Liberté Glass

