

# DOMAINE ROUGEOT Pommard 'Clos des Roses' 2020

**Provenance:** Pommard, Burgundy

**Grape Variety:** 100% Pinot Noir

Pairing:

Olives, stronger cured meat, spicy dishes, beef steak, blue cheese and cheeses

**Serving:** 

Temperature: 13°C



MAINE ROUGEOT PÈRE & FILS POMMARD



## **Vineyard Cultivation:**

This plot of Pommard is facing South-East, and is next to the river which crosses Pommard on the Volnay side. In this part of the village one can find ancient alluvial soils. That plot of Pommard village makes incredible wines, ready to age and bring you all the magic of one of the most famous villages of Burgundy. Historically, every Burgundy wines were compared to the ones from Pommard, being a very affluent village. Today, it has not changed.



#### Vinification:

This plot of Pommard can be sensitive to rot because of its proximity to the Pommard river. They keep a very close eye on the winery's sorting table, to ensure there are no rotten grapes. The whole bunches amount is 80%, there is no cap punching\* during the vinification, with a long vatting period of three weeks for soft extraction to occur. During this period, the wine is pumped over the cap to get a stronger colour and to extract the nice flavours that the berry offers. Then pumped into oak barrels, 20% new, for its maturation of fifteen months before bottling.







## **Tasting Notes:**

From a good selection of pinot fin. Juicy rich crimson purple. 100% whole bunch and again you only pick this up at the back, gorgeously refined with a long sensually, fresh roses, and an exciting elegance. Clos des Roses is their own name for a Clos of 0.89ha in the Rue aux Porcs lieu-dit. 91-93 points - Jasper Morris.



### Soil Type:

Alluvial and Clay



# Method:

Organic (certified), Biodynamic

www.closcachet.com.au Instagram: @closcachet

