



CLOS CACHET
the finest French wines

DOMAINE ROUGEOT

Volnay 1er cru 'Santenots'

2020

01

Provenance:

Volnay, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Cheeses made with cow's milk, steak, pasta, stronger cured meat and game

04

Serving:

Temperature: 13°C



Vineyard Cultivation:

The "Les Santenots" climat is located in the northern part of Meursault facing South-East, next to Volnay in the lower part of the village. This climat* is classified as a Volnay 1er Cru for red and as a Meursault 1er Cru for white.



Vinification:

The Volnay 1er Cru "Les Santenots" is harvested by hand and the grapes are sorted in the vineyard on the vine. When the grapes arrive at the winery they all go on the sorting table to refine the sorting. The grapes are then fully destemmed and brought gently into the stainless steel vat for alcoholic fermentation. There is no cap punching* and the extraction of the tannins, colours and flavours happens within the three weeks of the vatting period and some pumping overs. After the wine is pumped into oak barrels (30% new), it undergoes a fifteen months maturation before bottling.



Tasting Notes:

80% whole bunch as pinot droit which needs some destemming. Cheerful deep crimson purple, Bouncing vibrant full fleshy fruit, not quite the nobility of his very best, but respectful of the clay bench of Santenots. Richer rather than finer. 90-93 points - Jasper Morris.



Soil Type:

Clay and Limestone



Method:

Organic (certified), Biodynamic

Clos Cachet

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Trade Portal

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