



CLOS CACHET
the finest French wines

DOMAINE ROULOT

Auxey-Duresses 1^{ER} Cru

2020

01

Provenance:

Auxey-Duresses, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Roast pork or veal, rabbit, pasta dishes with herbs, and chicken risottos, grilled fish

04

Serving:

Temperature: 15°C



Vineyard Cultivation:

The wines of Domaine Roulot are among the most sought after wines in all of Burgundy. Since the passing of his father, Guy Roulot, the Domaine has been in the hands of Jean-Marc Roulot who has been successful in fine-tuning the domaine's style. Many producers look to Jean-Marc for inspiration as his signature melts to perfection with the top terroirs of Burgundy. Roulot's only premier cru bottling of red grapes is from 30 to 40 year old vines.



Vinification:

Grapes are de-stemmed then vinification begins in open top, wooden cuves. The must is kept at a low temperature for 3-4 days before fermentation starts. Fermentation lasts about 12 days, with pump-overs and occasional punch-downs. Reds age for 12-15 months in barrel, 15-18% of which is new.



Tasting Notes:

From Bas des Duresses and Grands Champs. 25% whole bunch for the first time. Fine mid crimson purple. Rather a reductive nose, the stems are not yet well integrated but they give a striking backbone to the wine and I think this should work very well. There is certainly a great deal more to offer over and above the perfectly cheerful Monthelie. 88-91 pts, Jasper Morris, Inside Burgundy.



Soil Type:

Clay Limestone



Method:

Organic

Clos Cachet

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