

DOMAINE ROULOT Bourgogne Chardonnay 2020

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Provenance: Meursault, Burgundy 02

Grape Variety: 100% Chardonnay

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Pairing: Seafood, poultry, snails in garlic butter, and an array of cow cheese

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Serving: Temperature: 10-12°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. The wines are known to have high precision and tension without compromising on a certain richness and complexity.



Vinification:

Fermented in oak barriques with an average of 15-18% new. Lightly stirred on lees every three to four weeks. Aged in barrel for 11 months, then racked to stainless steel for 7 more months of aging before bottling.



Tasting Notes:

Roulot's 2020 Bourgogne Blanc is promising, mingling aromas of citrus oil and fresh hazelnuts with hints of buttery pastry. Medium to fullbodied, satiny and precise, it's pure and nicely concentrated, concluding with chalky grip. 88-90 pts, William Kelly, Wine Advocate.



Soil Type: Clay Limestone



Method: Organic

Trade Portal www.closcachet.com.au Instagram: @closcachet

