

DOMAINE ROULOT Meursault 1^{ER} Cru 'Clos des Bouchères' 2020

01

Provenance: Meursault, Burgundy **Grape Variety:** 100% Chardonnay

02

03

ŵ

Pairing: Seafood such as lobster and crawfish, veal or poultry, and an array of cow cheese

04

Serving: Temperature: 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 grapes are from an early ripening, monopole parcel Clos Des Bouchères, which is 1.38ha in the middle of Bouchères 1er Cru.



Vinification:

Fermented in oak barriques with an average of 10-30% new. Lightly stirred on lees every three to four weeks. Maturation in oak barrels for 12 months with 30% new.



Tasting Notes:

The 2020 Meursault 1er Cru Clos des Bouchères is excellent, exhibiting aromas of citrus oil and pear mingled with notes of fresh bread, dried white flowers and iodine. Medium to full-bodied, satiny and enveloping, it's ample but precise, with a satiny attack that segues into a vibrant mid-palate, concluding with a long, saline finish. If Les Charmes is denser and blockier, the Clos des Bouchères is finer-boned and more ethereal. 93-95 pts, William Kelly, Wine Advocate.



Q

Soil Type: Clay Limestone

Method: Organic

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



Clos Cachet Unit 6/18 George Street, Sandringham VIC 3191 0401 233 238