



**CLOS CACHET**  
the finest French wines

# DOMAINE ROULOT

## Meursault 'À Mon Plaisir' Clos du Haut Tesson 2020

01

**Provenance:**

Meursault, Burgundy

02

**Grape Variety:**

100% Chardonnay

03

**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 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 10-30% new. Lightly stirred on lees every three to four weeks. Aged in barrel for 12 months, then racked to stainless steel for 6 more months of aging before bottling.



**Tasting Notes:**

Aromas of fresh bread, crisp Anjou pear, lime zest, white flowers and struck match introduce the promising 2020 Meursault À Mon Plaisir Clos du Haut Tesson, a medium to full-bodied, satiny wine that's elegantly fleshy, its nicely concentrated core of crisp but fleshy fruit girdled by racy acids, concluding with a mineral finish. This is one 2020 that is strongly reminiscent of its 2017 counterpart. 92-94 pts, William Kelly, Wine Advocate.



**Soil Type:**

Clay Limestone



**Method:**

Organic

**Clos Cachet**

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

**Trade Portal**

[www.closcachet.com.au](http://www.closcachet.com.au)  
Instagram: @closcachet

