

DOMAINE ROULOT Meursault 'Les Luchets' 2020

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Provenance: Meursault, Burgundy Grape Variety:

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100% Chardonnay

Pairing:

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Seafood such as lobster and crawfish, veal or poultry, and an array of cow cheese 04

Serving: Temperature: 12°C



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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. Grapes for 'Luchets' comes from a single-vineyard site located on the hill above Meix-Chavaux.



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:

A particular highlight this year is the 2020 Meursault Luchets, a beautifully balanced wine that wafts from the glass with notions of citrus oil, white flowers, nougat and orange oil. Medium to full-bodied, satiny and incisive, it's deep and tightly wound, with an intensely mineral profile. 91-93 pts, William Kelly, Wine Advocate.



Soil Type: Clay Limestone



Method: Organic

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



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