

DOMAINE ROULOT Meursault 'Meix Chavaux' 2020

Provenance:

Meursault, Burgundy

Grape Variety:

100% Chardonnay

Pairing:

Seafood such as lobster and crawfish, veal or poultry, and an

array of cow cheese

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. Jean-Marc Roulot makes this wine from four parcels, all in the upper part of the vineyard with deep soils.



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:

Exhibiting aromas of pear, citrus zest, green apple, fresh mint and buttery pastry, the 2020 Meursault Meix Chavaux is a touch fleshier and more textural than the Vireuils. Medium to full-bodied, satiny and nicely concentrated, it's girdled by bright acids and concludes with a saline finish. 90-92+ pts, William Kelly, Wine Advocate.



Soil Type:

Clay Limestone



Method:

Organic



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eursault x Chavaux



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