

DOMAINE ROULOT Meursault Village 2020

01

Provenance: Meursault, Burgundy

02

Grape Variety:

100% Chardonnay

03

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:

The bulk of this cuvée is Clos de la Baronne for 60%, along with Crotots, Gruyaches, Sous Lavelle – but Jean-Marc has kept Narvaux and all the Luchets out this year. Light lemon and lime colour. The bouquet is lifted, there are some ripe fruit notes, without losing the essential freshness. The real quality discovers itself on the palate, especially towards the back. Superb finesse and length. 91-93 pts, Jasper Morris, Inside Burgundy.



Soil Type:

Clay Limestone



Method:

Organic

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Trade Portal

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