



CLOS CACHET
the finest French wines

DOMAINE TESSIER

Bourgogne Chardonnay ‘Champ-Perrier’

2021

01

Provenance:
Meursault, Burgundy

02

Grape Variety:
100% Chardonnay

03

Pairing:
As an aperitif or paired with
scallops, seafood or cheeses

04

Serving:
Temperature: 12°C



Grassl
Liberté Glass



Vineyard Cultivation:

Domaine Arnaud Tessier is making refined and complex Chardonnays from the village's best located vineyards. The “Champ-Perrier” vineyard is optimally positioned south-east of the village of Puligny-Montrachet. Catherine and Arnaud grow the vineyards organically. They ensure their vines are growing concentrated, ripe and healthy grapes. They employ only light ploughings, leave long branches on the vines and optimize the airflow through the canopy by removing leaves prior to harvest.



Vinification:

After the hand harvest, grapes are pressed in a gentle pneumatic press. The juice is pumped into stainless steel vats and undergoes alcoholic fermentation. The process is as natural as possible and without introduction of external yeasts. The maturation is done in French oak barrels for nine to ten months – with only a few new oak barrels introduced – to preserve the beautiful fresh flavour of the wine and bring extra weight and complexity.



Tasting Notes:

It presents incredible value. The nose is lively, showing beautiful aromas of stone fruits, fresh butter, pear and almonds along with a great minerality. The wine is round, silky and fresh on the palate. Drink now.



Soil Type:

Clay Limestone



Method:

Organic

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Trade Portal
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