



**CLOS CACHET**  
the finest French wines

# DOMAINE TESSIER

## Meursault 1er cru 'Les Charmes-Dessus'

### 2021

01

**Provenance:**

Meursault, Burgundy

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Seafood, white meat or cheeses

04

**Serving:**

Temperature: 12°C



**Grassl**  
Liberté Glass



**Vineyard Cultivation:**

Domaine Tessier is making refined and complex Chardonnays from the village's best located vineyards. The Meursault 1er Cru "Les Charmes-Dessus" is located on the upper part of the climat. Here, the wines are more complex, deep and mineral. At Domaine Tessier, Catherine and Arnaud grow their 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 twelve 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:**

The nose offers apricot and hazelnut flavours with a hint of fresh butter, whilst the taste attacks with a beautiful minerality. You can cellar it for eight to ten years or drink it in its youth. Decant it for 45 minutes before serving.



**Soil Type:**

Clay Limestone



**Method:**

Organic

**Clos Cachet**

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**Trade Portal**

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