



CLOS CACHET
the finest French wines

DOMAINE TESSIER

Meursault 1er cru 'Le Poruzot-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 "Le Poruzot-Dessus" is ideally located between the 1er Cru "Les Genevrières" and the 1er Cru "Les Bouchères". 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 develops complex flavours of white flowers, white peach, brioche and fresh coffee beans. The taste is structured with a round attack and a rich mid palate. You can drink it now by decanting 45 minutes before serving, or you can cellar it for eight to ten years.



Soil Type:

Clay Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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