



**CLOS CACHET**  
the finest French wines

# DOMAINE TESSIER

## Meursault Village

### 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 Village is a superb cuvée made from two vineyards "Les Corbins" and "Les Millerands" ideally located within the village of Meursault. The vineyards are about 25 years old on average. 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:**

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 (some new) for nine to ten months to preserve the beautiful fresh flavour of the wine and bring extra weight and complexity.



**Tasting Notes:**

The nose displays a fine array of white flowers, peach, white fruits, fresh almond skin and a hint of butter. It has a great tension on the palate, however, it is still very open with a beautiful volume and density. The finish is round, rich and fresh. Decant 15 minutes before serving and drink now, or cellar for six to eight years.



**Soil Type:**

Clay Limestone



**Method:**

Organic

**Clos Cachet**

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**Trade Portal**

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