



CLOS CACHET
the finest French wines

DOMAINE DE SAINT-PIERRE

Arbois 'Le Blanc'

2021

01

Provenance:
Arbois, Jura

02

Grape Variety:
60% Savagnin
40% Chardonnay

03

Pairing:
Charcuterie, poultry cooked in stock, young Comté cheese, fish, prawns and seafood

04

Serving:
Temperature: 12°C



Vineyard Cultivation:

Domaine de Saint Pierre is the epitome of a top flight Jura Domaine. Fully Owned since 2011 by the charismatic and pragmatic Fabrice Dodane, the tiny six hectares of vineyards are ideally located in the appellation Arbois in villages such as Vadans, Mathenay, Arbois and Pupillin. The vineyards have been farmed organically since 2002 with biodynamic practices being implemented right after. The vine age varies from being planted in 1967 to 1988.



Vinification:

Direct press before fermentation and ageing for 36 months in 500 liter old oak barrels, before bottling. In 2019 Fabrice had so low yields that he had to mix all his all his green grapes from various vineyards to be able to make 1 white wine (2000 litres in total), so this wine reflects all parcels he works with.



Tasting Notes:

Dense concentration on the nose, oscillating between ripe fruit and cool smokiness, there is a touch of opulence, which probably comes from the Chardonnay and is immediately captured again by the sparseness of the Savagnin. here there is enormous pressure and a firm and hard minerality, the lime shines through again and again and gives the wine length and a certain freshness.



Soil Type:

Chalk and clay



Method:

Organic & Biodynamic

Clos Cachet

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Trade Portal

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