



**CLOS CACHET**  
the finest French wines

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# DOMAINE DE CASSIOPEE

## Bourgogne Hautes-Côtes de Beaune Rouge 'Les Côtés'

### 2022

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01

**Provenance:**

Maranges, Burgundy

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Pasta bolognese, roast chicken, roast pork, charcuterie, and cow cheeses

04

**Serving:**

Temperature: 13°C

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**Vineyard Cultivation:**

Brand new estate in the heart of Sampigny-les-Maranges in 2020, Domaine de Cassiopée is run by Talloulah and Hugo Mathurin who are working hard to make a mark on this under the radar appellation. Domaine de Cassiopée sits on the eastern end within close proximity to the premier cru vineyards. These vines sit on a cold hill with ample exposure.



**Vinification:**

The reds are mostly destemmed, and matured in barrel (few of which are new) or concrete egg, depending on the cuvée.



**Tasting Notes:**

The Bourgogne Hautes-Côtes de Beaune Rouge Les Côtés 2022 is a wine with a strong mineral expression, as the granitic soil really shows its intensity and stony character. It has delicate minerality, and is airy with interesting depth. I like the smoky granite flavours in this fully destemmed cuvee. (Drink from 2024) 87 points, Steen Öhman, Winehog.



**Soil Type:**

Granitic rock



**Method:**

Organic

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**Clos Cachet**

Unit 6/18 George Street, Sandringham VIC 3191  
0401 233 238

**Trade Portal**

[www.closcachet.com.au](http://www.closcachet.com.au)  
Instagram: @closcachet

