



CLOS CACHET
the finest French wines

JEAN-MARC ROULOT

Corton Charlemagne Grand Cru

2020

01

Provenance:
Meursault, Burgundy

02

Grape Variety:
100% Chardonnay

03

Pairing:
Seafood, poultry, and an array
of cow cheese

04

Serving:
Temperature: 10°C



Vineyard Cultivation:

Jean-Marc Roulot is nothing less than one of the most talented white winemakers in Burgundy. No one disputes this and nor should they. His signature melts to perfection with the top terroirs of Burgundy. The wines are known to have high precision and tension without compromising on a certain richness and complexity. All his vineyards are farmed organically, with soils plowed regularly with de-budding to keep yields limited. Roulot's Corton Charlemagne is produced with grapes from vines in Languettes and Hautes Mourottes.



Vinification:

Fermented in oak barriques (average of 15-18% new). Lightly stirred on their lees every three to four weeks, until malolactic fermentation is complete. Then the wine is aged in barrel sur lie for 11 months, then racked to stainless steel for 7 more months of aging before bottling.



Tasting Notes:

The 2020 Corton-Charlemagne Grand Cru is a blend deriving from Languettes, Hautes Mourottes and Le Corton. Unfurling in the glass with aromas of citrus zest, pear and freshly baked bread, it's medium to full-bodied, layered and complete, with a satiny attack and good mid-palate depth. 91-93+ pts, William Kelly, Wine Advocate.



Soil Type:

Clay Limestone



Method:

Organic

Clos Cachet

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