



CLOS CACHET
the finest French wines

MARC ROY

Gevrey-Chambertin ‘Alexandrine’

2021

01

Provenance:

Gevrey-Chambertin,
Côte de Nuits

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Beef, barbecue, beef stew,
game meat and a large array of
cheeses

04

Serving:

Temperature: 14°C



Vineyard Cultivation:

Domaine Marc Roy is an impressive Domaine of only four hectares. Their wines are arguably the most accomplished of the village appellation. The cuvée “Alexandrine” was initiated in 2005 with the goal of creating a village appellation wine as accomplished as a great 1er Cru. “Alexandrine” even approaches the quality of some Grand Cru wines. Alexandrine Roy knows her vineyards intimately. Vine by vine, the yields are managed to produce only small crops of healthy and concentrated grapes.



Vinification:

After the harvest is done by hand, Alexandrine uses traditional techniques to extract the flavours of the unique terroir* of Gevrey-Chambertin from these beautiful grapes. The wine is matured in French oak barrels with half being new.



Tasting Notes:

(made 100% from tiny millerandage grapes, or shot berries, which give much higher solid to liquid ratios). A perfumed, ripe and very fresh nose speaks mostly of wild dark currant, anise and more discreet wood influence. There is better mid-palate density to the energetic and well-detailed flavours that coat the mouth on the youthfully austere, long and better-balanced finale. Lovely and worth checking out. 90 points - Allen Meadows, Burghound.



Soil Type:

Alluvial and Limestone



Method:

Organic

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

