



**CLOS CACHET**  
the finest French wines

# MARC ROY

## Gevrey-Chambertin ‘Clos Prieur’

### 2021

01

**Provenance:**

Gevrey-Chambertin,  
Côte de Nuits

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Charcuterie, barbecued beef and  
a variety of cow 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. “Clos Prieur” is a climat\* located right under the Mazis-Chambertin Grand Cru climat. Its upper part is classified as 1er Cru whilst its lower part is classified as a village appellation. The highest care is taken when producing this wine making it comparable to good 1er Crus from Gevrey-Chambertin. Vine by vine, the yields are managed to produce only small crops of healthy and concentrated grapes. The grapes are all “millerandées”, or naturally smaller berries than the norm. It has a greater natural concentration.



**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:**

An earthier and more savage-inflected nose reflects notes of various dark berries, plus, earth and a whiff of humus. Here the medium-bodied flavours are denser if a bit less refined while exhibiting better minerality on the complex, long and moderately firmer finale. As it usually is, this is excellent and worth your interest. 2028+. 92 points - Allen Meadows, Burghound. (2020 review)



**Soil Type:**

Iron and clay on top of limestone



**Method:**

Organic

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**Trade Portal**

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