



CLOS CACHET
the finest French wines

MARC ROY

Gevrey-Chambertin ‘Vielles Vignes’

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. The cuvée “Vieilles Vignes” is made from vines averaging 70 years in age from plots such as En Jouise, Carougeot, Les Murots, Les Crais, Vignes Belles and Les Seuvrées. Alexandrine Roy knows her vineyards intimately. Vine by vine, the yields are managed to produce only small crops of healthy and concentrated grapes. She identifies the premium vines within her vineyards and exploits them in this amazing cuvée.



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:

The Gevrey Vieilles Vignes is a classic: Coming from 80-year-old vines, it's a wine that truly benefits from vine age. The slight reduction rapidly blows off, leaving a lively, vividly cool character – the signature of 2021. The old vines give a silky density to this wine, which is not terribly precise, but is oh so enjoyable. I shall only say this once: It isn't about the points. It's about the joy. 88-90 points - Steen Ohman - WineHog.



Soil Type:

Alluvial and Limestone



Method:

Organic

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Trade Portal

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