



**CLOS CACHET**  
the finest French wines

# DOMAINE PIERRE-HENRI ROUGEOT

## Bourgogne PTG 'Mon Plaisir' Rosé

### 2021

01

**Provenance:**

Meursault, Burgundy

02

**Grape Variety:**

70% Pinot Noir  
30% Gamay

03

**Pairing:**

Roast White Meats, Meaty Fish,  
Root Veggies, Fresh Seafood,  
White Sauce, Crunchy Greens

04

**Serving:**

Temperature: 10°C



**Vineyard Cultivation:**

Pierre-Henri Rougeot is a young vigneron with generations of family roots in the town of Meursault. He grew up learning farming and the craft of winemaking with his father, and by studying in Beaune. In 2017, he decided to add one more activity, a small negociant where he could make wines his way. The fruit comes from his family Estate, vineyards which are farmed organically. These grapes come from Les Vercherres in Meursault.



**Vinification:**

Direct Press, settling of the juice in stainless steel, fermentation in 3 years old 450L barrel, 8 months of aging, no batonnage or racking. 15ppm of SO2 added, Total of 550 btl's made.



**Tasting Notes:**

Did this in 2019 and aged it for 18 months – to slowly remove the reduction. And this has an obvious reduction too – you have to work the glass to minimise it – a little – with that comes more focus and a growing core of red fruit. Direct, some concentration – quite mineral – it's less about the fruit – not so sweet (after a great Corton) but a super finish – I love the detail and little extra sweetness to the fireworks in the finish. Bill Nanson, Burgundy Report.



**Soil Type:**

Limestone and clay



**Method:**

Organic

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**Trade Portal**

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