



**CLOS CACHET**  
the finest French wines

# DOMAINE PIERRE-HENRI ROUGEOT

## Corton Grand Cru

### 2021

01

**Provenance:**  
Meursault

02

**Grape Variety:**  
100% Pinot Noir

03

**Pairing:**  
Poultry in creamy sauce, foie gras, cured meat and a great range of seafood

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.



#### **Vinification:**

Manual harvesting, direct pneumatic pressing of whole, uncrushed bunches, cold settling for 2 days, alcoholic fermentation with indigenous yeasts and malolactic fermentation in barrels. Racking in stainless steel vats for blending and resting for 1 month before Filtration and bottling.



#### **Tasting Notes:**

1 barrel – a new wine here – 50% destemmed as didn't have any experience with it – Aloxe side. A clarion call of beautifully pure, forward fruit – that's really a beauty! Mouth-filling plenty of tannin – but not dry, and layers of exquisite fruit – bravo! Bill Nanson, Burgundy Report



#### **Soil Type:**

Limestone and Clay



#### **Method:**

Organic

**Clos Cachet**

Unit 6/18 George Street, Sandringham VIC 3191  
0401 233 238

**Trade Portal**

www.closcachet.com.au  
Instagram: @closcachet

