



CLOS CACHET
the finest French wines

DOMAINE PIERRE-HENRI ROUGEOT

Cote de Nuits Village 'Plantes au Bois'

2021

01

Provenance:
Cote de Nuits

02

Grape Variety:
100% Pinot Noir

03

Pairing:
Pâtés, roasted or fried offal,
pork (roasted or in sauce),
well-roasted lamb, braised veal

04

Serving:
Temperature: 12-14°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. Located in the village of Comblanchien halfway up the slope, this very calcareous terroir gives a particular grain to this cuvée, a beautiful structure and a lot of concentration. From a vine over 50 years old.



Vinification:

Manual harvest in crates, sorting tables, 100% whole bunches, fermentation in vats for 15 to 18 days, 1 to 2 daily pumping overs and 1 to 2 pigeages during the fermentation which takes place without input, assembly of the press juice and free-run juice, barreled with fine lees, malolactic in barrels.



Tasting Notes:

Super bright crimson, just a little spice on the nose, very limestone, rather a joy because the pinot has a cherry vivacity which is gorgeous. I really like this. The tannins can be powdery in a hot year he says, but work really well in cooler conditions. Beautifully balanced finish with the same fruit promised on the nose coming through. Drink from 2024-2027. 90-92 points, Jasper Morris, IB.



Soil Type:

Calcerous



Method:

Organic

Clos Cachet

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Trade Portal

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