



**CLOS CACHET**  
the finest French wines

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# DOMAINE PIERRE-HENRI ROUGEOT

## Gevrey-Chambertin 'En Reniard'

### 2021

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01

**Provenance:**

Gevrey-Chambertin, Burgundy

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Venison, veal, duck, quail,  
kangaroo, smoked meats and  
charred eggplant

04

**Serving:**

Temperature: 13°C

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**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. The En Reniard fruits are rich purple, grapes from 30 to 35 year old vines, picked late.



**Vinification:**

Manual harvesting in crates, sorting tables, 100% whole bunches, fermentation in vats for 15 to 18 days, 1 to 2 daily pumping over and 1 to 2 punching down during fermentation which takes place without input, blending of press juice and free run juice, barreling with fine lees, malolactic in barrel.



**Tasting Notes:**

35-year-old vines on limestone, direction Morey, the vines below the RN74 and Aux Etelois. Starting with some depth and structure but quickly overlaid with a more floral perfume. Here is super, mouth-watering, energy – a hint of pyrazine is the impression – but merely accents. Fading nicely...Bill Nanson, Burgundy Report.



**Soil Type:**

Alluvial, stony soils



**Method:**

Organic

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**Trade Portal**

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