



CLOS CACHET
the finest French wines

DOMAINE PIERRE-HENRI ROUGEOT

Meursault 'Sous la Velle'

2021

01

Provenance:
Meursault

02

Grape Variety:
100% Chardonnay

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. The "Sous la Velle" climat is located at the foot of the Meursault hill, opposite the Château de Meursault. It translates to "under the village."



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:

45-65-yo vines. On one part plenty of clay here that holds on well to water another part more limestone. A broad and airy nose but underpinned with plenty of depth too. Plenty of volume in the mouth, even a faint chalky tannin in the texture. Broad and satisfying in the finish with plenty of, fading, fine interest. More than very good wine. Bill Nanson, Burgundy Report.



Soil Type:

Limestone and Clay



Method:

Organic

Clos Cachet

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Trade Portal

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