



CLOS CACHET
the finest French wines

DOMAINE PIERRE-HENRI ROUGEOT

Volnay 1er cru 'Les Santenots'

2021

01

Provenance:

Volnay, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

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

04

Serving:

Temperature: 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. The fruit comes from his family Estate, vineyards which are farmed organically. "Les Santenots" climat is located in the northern part of Meursault facing South-East, next to Volnay in the lower part of the village. This climat is classified as a Volnay 1er Cru for red and as a Meursault 1er Cru for white.



Vinification:

Manual harvesting, little intervention, meaning No SO2 until bottling and no fining and no filtration. The reds are macerated with whole clusters, and age in neutral barrels; the whites are pressed directly to barrels, with no battonage and ageing sur lees.



Tasting Notes:

Dessous, under Leroy next to the Hospices parcels. Here there's more elegance to the perfume of the clusters. Great shape – fluid, cool fruited width, a texture of silk to start – more like velour as the tannin slowly comes to the surface. A wine of finesse. This is excellent! Bill Nanson, Burgundy Report.



Soil Type:

Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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