



CLOS CACHET
the finest French wines

ROUGEOT-DUPIN

Bourgogne Chardonnay

2020

01

Provenance:

Côte de Beaune, Côte
Chalonnaise, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Cured meat such as prosciutto
or scallops with creamy sauce

04

Serving:

Temperature: 10°C



Vineyard Cultivation:

Domaine Rougeot has a long history of making superb white wines out of the famed village of Meursault. The Rougeot-Dupin label is a venture that started in 1990 in order to diversify the family range. The wines are made from purchased grapes, the Chardonnay grapes are carefully selected from sustainably grown vineyards in Cote de Beaune and Cote Chalonnaise.



Vinification:

The grapes are destemmed and slow pressed, then matured for 12 months in older French oak.



Tasting Notes:

The wine has a subtle nose of white stone fruit, fresh hazelnut, almond and hint of butter. It's perfect to open when it's young, in its first one to four years.



Soil Type:

Clay and Limestones



Method:

Sustainable

Clos Cachet

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Trade Portal

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