

# **ROUGEOT-DUPIN** Bourgogne Pinot Noir 2020

#### 01

**Provenance:** Côte de Beaune, Côte Chalonnaise, Burgundy

02

**Grape Variety:** 100% Pinot Noir

### 03

**Pairing:** Duck, chicken roast, charcuterie platter and cow cheese.

## 04

Serving: Temperature: 13°C



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### **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, in which the Pinot Noir grapes are carefully selected from sustainably grown vineyards in Cote de Beaune and Cote Chalonnaise.



### Vinification:

The grapes are harvested by hand, cold macerated in stainless steel tanks before the alcoholic fermentation starts. Pump overs are used to infuse the grapes for a slow extraction. The wine is then transferred in barrels for a 12 months oak maturation in old French oak before bottling.



### **Tasting Notes:**

The wine has a subtle nose of cherry, fresh liquorice, sous-bois, raspberry and a captivating floral bouquet. The palate is finely structured, light to medium bodied with fresh fruits, fine spices and a long finish. It's delectable to drink now or cellar to 2023+.



Soil Type: Clay and Limestone



Method: Sustainable

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