



CLOS CACHET
the finest French wines

ROUGEOT-DUPIN

Chablis

2021

01

Provenance:

Chablis, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

aperitif or with seafood or fish in order to appreciate its richness.

04

Serving:

Temperature: 9-11°C



Vineyard Cultivation:

Domaine Rougeot has a long history of making superb white and red wines out of the famed village of Meursault. The Rougeot-Dupin label is a venture that started in 1990 in order to diversify the Rougeot range. Located in Burgundy's Yonne department, the vineyards of the Chablis appellation stretch out in an approximately twenty-kilometre radius around the village of Chablis. The vines are planted on rather gentle slopes (5 to 20% gradient), which face various directions.



Vinification:

Tn stainless steel vats (100%). Ageing in stainless steel vats (100%) for 10 months on fine lees.



Tasting Notes:

Fresh and elegant on the nose with lemony and mineral nuances. Lovely overall harmony with remarkable power and length. An easy-drinking wine that is best enjoyed within 3 to 5 years.



Soil Type:

Calcareous and Kimmeridgian clay soils



Method:

Sustainable

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Trade Portal

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