



CLOS CACHET
the finest French wines

ROUGEOT-DUPIN

Maranges 1er cru 'Clos Roussots'

2020

01

Provenance:
Maranges, Burgundy

02

Grape Variety:
100% Pinot Noir

03

Pairing:
Pasta bolognese, roast chicken,
roast pork, charcuterie, and cow
cheeses

04

Serving:
Temperature: 13°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 family range. The wines are made from purchased grapes.



Vinification:

The Maranges 1er cru "Clos Roussot" is fully destemmed. The fermentations are done with natural yeasts and no artificial additives. Oak matured for 12 months with 10% new oak. The wine is bottled with a light filtration.



Tasting Notes:

The bouquet is very opened, with notes of red cherries, fresh liquorice, wild berries, oak spices, sap and petit red fruits. It is a rich wine with such a fragrant bouquet. The palate is fruity and has lovely savoury tones with a firm structure at present especially mid-palate. The finish is long and refreshing. It is hard not to drink up now. Drink now with 30min decanting or keep up until 2027+.



Soil Type:

Clay and Limestones



Method:

Sustainable

Clos Cachet

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Trade Portal

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