



CLOS CACHET
the finest French wines

ROUGEOT-DUPIN

Mercurey Blanc

2019

01

Provenance:

Mercurey, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Fine fish, shellfish, white meats, poultry in sauce and full-flavoured cheeses

04

Serving:

Temperature: 12-14°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. Mercurey is named after the roman temple built here to honour the god Mercury. With 1,600 acres, 85 vineyard parcels and 32 premier crus, the Mercurey appellation is the largest of the Côte Chalonnaise appellations. Our vineyard has a south-eastern exposure and is located on top of the hillside near the village of Etroyes.



Vinification:

Handpicked grapes. The wine is vinified in oak barrels (20% new oak). Vatting goes for 6 weeks to 2 months. Ageing is done in 100% oak barrels (20 % new oak) for 14 to 16 months.



Tasting Notes:

Very fresh, it has quite delicate fruit : limestone minerality and blossom including rose, lilac and narcissus. It has good liveliness while being full-fleshed with good, balanced body. This wine is ready to drink or may be cellared for 3 to 5 years or more.



Soil Type:

Calcareous clay soil



Method:

Sustainable

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

