



CLOS CACHET
the finest French wines

ROUGEOT-DUPIN

Montagny 1er Cru

2021

01

Provenance:

Montagny, Côte Chalonnaise,
Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Cured salmon, crayfish, roast
chicken, spaghetti carbonara
and an array of classic cheeses

04

Serving:

Temperature: 10°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 Chardonnay grapes are carefully selected from sustainably grown vineyards in Montagny.



Tasting Notes:

The first nose is powerful with notes of brioche, fresh oak, and vanilla. The underlying white peach and citrus notes are refreshing a beautifully rich and comforting wine. On the palate, the medium bodied Montagny 1er cru is showcasing its pedigree with ease. It's a long and rich finish, with enough minerality to bring a tasty finesse. Drink now or cellar up to 2027+.



Soil Type:

Clay and Limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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