



**CLOS CACHET**  
the finest French wines

# ROUGEOT-DUPIN

## Santenay

### 2018

01

**Provenance:**

Santenay, Burgundy

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Duck, chicken roast, charcuterie platter and cow cheese

04

**Serving:**

Temperature: 13°C



**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 from sustainably grown vineyards.



**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 including 15% new French oak. The wine is then racked and bottled with a light filtration.



**Tasting Notes:**

The bouquet is very opened and rich, with notes of red to black cherries, fresh liquorice, wild berries, oak spices, sap and petit red fruits. It is still a delicate wine with such a fragrant bouquet. The palate is fruity with a great sappy backbone 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. Cellar up to 2025+.



**Soil Type:**

Clay and Limestone



**Method:**

Sustainable

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**Trade Portal**

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