



**CLOS CACHET**  
the finest French wines

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# DOMAINE YVON CLERGET

## Bourgogne Chardonnay

### 2021

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01

**Provenance:**

Meursault, Burgundy

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Fine-textured fish such as  
grilled lobster, crayfish, poultry  
or veal with white sauce.

04

**Serving:**

Temperature: 10°C

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**Vineyard Cultivation:**

Thibaud Clerget took over the family Domaine in 2015, one of the oldest family owned Domaines in the village. Thibaud initiates the rebirth of one of Volnay's little treasure of a Domaine. Only 6 hectares of vineyards located within the best climats of Burgundy. The Bourgogne Chardonnay is made with several vineyards located in Meursault.



**Vinification:**

Aged in 20% new oak barrels of 228 litres. The élevage was 12 months and after blending the wine remained in the tank for 4 months.



**Tasting Notes:**

Classic example of a Burgundy. The minerality is striking in this wine, but also the fantastic interwoven wood aging. The calcareous and mineral content of the soil is clearly reflected in the wine.



**Soil Type:**

Calcerous rock and pebbles



**Method:**

Sustainable

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**Clos Cachet**

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**Trade Portal**

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