



CLOS CACHET
the finest French wines

YVON CLERGET

Corton 'Le Rognet' Grand Cru

2021

01

Provenance:

Meursault, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Salmon, roast chicken or pasta dishes, alternatively duck, casseroles or stews

04

Serving:

Temperature: 14°C



Vineyard Cultivation:

Thibaud Clerget took over the family Domaine in 2015; one of the oldest Domaines in the village. The rebirth of one of Volnay's little treasures then began with six hectares of vineyards located within the best climats of Burgundy. In 2019, Thibaud started a small négoce label to make more varied white wines. He purchases from various vineyards such as premier cru Meursault Les Bouchères, and Corton Grand Cru Le Rognet. In the 1930s, Le Rognet was one of the first vineyards on the Ladoix side of Corton Hill to be promoted to Grand Cru. Today the vineyard is regarded as one of the best plots on the famed Corton Hill.



Vinification:

Vinified 50% "entière" and the wine was aged for 12 months in barriques, half of which were new. After blending, the wine remained in the vat for another 3 months.



Tasting Notes:

Thibaut runs the viticulture in this vineyard then buys the grapes. 50% whole bunch 50% new wood. Mid crimson, showing a very toasty and lactic style of new wood. Very juicy behind, the whole bunch is almost hidden but I suspect stretches out the finish nicely, and the fruit is not too ripe. Finishes very well, as long as the oak calms down. Actually very long. 92-95 pts, Jasper Morris.



Soil Type:

Ferruginous clay



Method:

Sustainable

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Trade Portal

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