



CLOS CACHET
the finest French wines

YVON CLERGET

Meursault 1er cru 'Boucheres'

2021

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



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. The premier cru Les Bouchères is a lesser known premier cru, located just below Porusots. It is a strikingly steep slope with south-east exposure. The soil here is rich in pebbles and calcareous rock.



Vinification:

50% new barrels with the élevage in oak for 11 months in total. After blending, the wine remained in the tank for 4 months.



Tasting Notes:

Classic example of a Meursault. 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:

Calcareous rock and pebbles.



Method:

Sustainable

Clos Cachet

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Trade Portal

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