



CLOS CACHET
the finest French wines

YVON CLERGET

Puligny-Montrachet 1er cru 'Perrières'

2021

01

Provenance:

Puligny-Montrachet, 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. For this wine the grapes were purchased from the premier cru vineyard Les Perrières, located south of the grand crus of this village and neighbouring Les Charmes. The soil here is rich in gravel.



Vinification:

All new barrels for aging, 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 Puligny. 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:

Gravel



Method:

Sustainable

Clos Cachet

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Trade Portal

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