Domaine
CACHAT-OCQUIDANT




APPELLATION GRAND CRU - WHITE WINES

# Corton Clos des Vergennes Monopole

This walled parcel is the pride of the Domaine.This great wine displays a deep purple colour, like dark red velvet. Full-bodied, its bouquet unfolds with fruity notes of blueberry, blackberry and kirsch, evolving towards notes of forest floor, leather, pepper and liquorice. On the palate, it is powerful and full-bodied, structured and confidently expressive, with plenty of texture and substance. Firm and straightforward, with pronounced yet elegant tannins, it needs a little time to fully express itself.

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| **Cépage** | 100% Chardonnay |
| **Degré d'alcool** | 13% vol. |
| **Température de service** | Servir entre 15 et 16° C. |

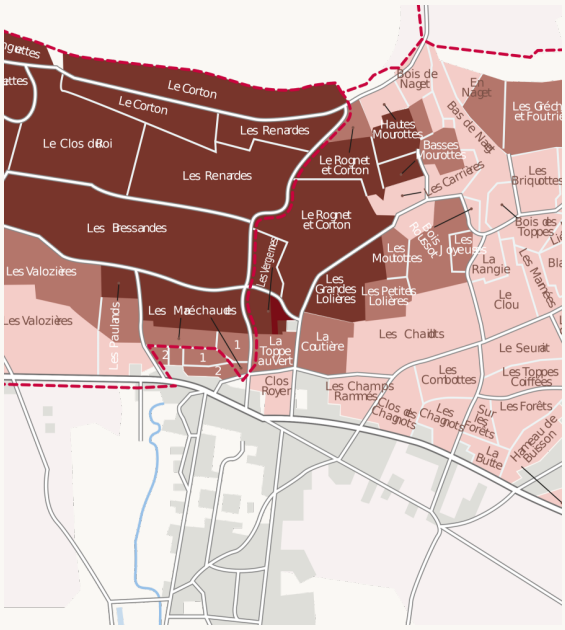
## Vinification

With the exception of Bourgogne Aligoté, all our other white wines are made from Chardonnay. The grapes are placed in a pneumatic press and then settled for 24 hours. Bourgogne Aligoté ferments and remains in stainless-steel tanks until bottling. The other wines ferment in oak barrels, 40% of which are new, on the lees with bâtonnage, and are bottled after 11 months.

## Accords mets et vins

Solid and opulent, it deserves a choice dish such as a roasted cut of beef or any feathered or furred game, whether roasted or served with a sauce.

## Localisation




**Domaine Cachat - Ladoix-Serrigny**

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