

# DOMAINE HUDELOT-NOELLAT

# Bourgogne Passetoutgrain 2021

01

**Provenance:** 

Cote de Nuits, Burgundy

02

BOURGOGNE

**Grape Variety:** 70% Pinot Noir

70% Pinot Nois 30% Gamay 03

Pairing:

Pâtés, roasted or fried offal, pork, roasted lamb, or braised veal, goes best with cheeses 04

Serving:

Temperature: 14°C



# **Vineyard Cultivation:**

Domaine Hudelot-Noellat is an iconic producer in the Côte de Nuits. The style of the Domaine is defined by elegance and purity. Founded in 1962 by Alain Hudelot, the domain covers 10 hectares spread over 4 villages and 15 designations. Today it is run by his grandson, Charles van Canneyt.



#### Vinification:

Manual harvesting and sorting. Whole bunch with pigeage during fermentation of the grapes, only by indigenous yeasts, No fining or filtering, wines are aged for 12 months in steel vats.







# **Tasting Notes:**

The 2020 Bourgogne Passetoutgrain bursts with aromas of dark berries, rose petals, spices and licorice. Medium to full-bodied, ample and charming, with melting tannins and mouthwatering acids, it will drink well young. 88 points, William Kelly, WA. (2020 review)



# **Soil Type:**

Calcerous Limestone



## Method:

Sustainable







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