

DOMAINE HUDELOT-NOELLAT Bourgogne Pinot Noir 2021

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Provenance: Cote de Nuits, Burgundy **Grape Variety:** 100% Pinot Noir

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Pairing: Soft cheese, charcuterie, a large array of fish cooked in red sauce and marinated meat.

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Serving: Temperature: 14°C



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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. This Bourgogne Pinot Noir is from vineyards located in ideal spots in the Côte de Nuits. It is a wine that always delivers and arguably outperforms certain village wines.



Vinification:

Manual harvesting and sorting. 100% destemming with pigeage during fermentation of the grapes, only by indigenous yeasts, No fining or filtering, wines are aged for 16 months in oak barrels of 2 at 8 years old. No new oak.



Tasting Notes:

Pretty mid purple, with a lovely classical pinot bouquet. Quite spicy acidity, A little bit peppery behind but the fruit is ever present and quite delicious. A joyful, vivacious Bourgogne Rouge to look out for. Drink from 2024-2026. 87-89 points, Jasper Morris, Inside Burgundy.



Soil Type: Clay-Limestone



Method: Sustainable

Clos Cachet 20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

Grassl Cru Glass

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