



CLOS CACHET
the finest French wines

DOMAINE HUDELOT-NOELLAT

Chambolle-Musigny

2021

01

Provenance:

Chambolle-Musigny, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Feathered game, well-roasted lamb or a free range capon, roast veal, soft-centred cheeses

04

Serving:

Temperature: 14°C



Grassl
Cru Glass



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. The vines of the Chambolle-Musigny were planted in 1955 with fine clones of Pinot Noir.



Vinification:

Manual harvesting and sorting. 80% 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, 20% new.



Tasting Notes:

A fine plump mid purple. There is a depth of fine raspberry fruit, darkish in register, Fresh red pepper behind at the back, the vintage style indicating bare maturity – but that is fine for my palate. Drink from 2025-2028. 88-91 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay-Limestone



Method:

Sustainable

