

DOMAINE HUDELOT-NOELLAT Chambolle-Musigny 1^{ER} Cru 'Les Charmes' 2021

2021

in HUDELOT-NOELLAT

Provenance: Chambolle-Musigny, Burgundy **Grape Variety:**

100% Pinot Noir

Pairing:

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

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. Today his grandson, Charles van Canneyt runs it. The vineyard "Les Charmes" is located on the Vougeot side of the village, nearby the 1er Cru "Les Amoureuses". Hudelot-Noellat owns a tiny piece of the vineyard of 0.21ha planted in 1955.



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, 40%







Tasting Notes:

Almost a pinkish edge to the crimson. The nose has a lightly nutty note, a touch more volatile. Lovely fruit behind. Just two barrels and it is harder to control volatility in small cuvées. Cherry and vibrant raspberry fruit alongside. Drink from 2026-2032. 91-94 points, Jasper Morris, Inside Burgundy



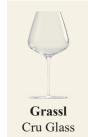
Soil Type:

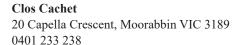
Calcerous Limestone



Method:

Sustainable







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