

DOMAINE HUDELOT-NOELLAT Clos de Vougeot 2021

Provenance:

Vosne-Romanee, Burgundy

Grape Variety:

100% Pinot Noir

Pairing:

Forerib of beef, braised lamb,

roast veal with mushrooms, game-bird, 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 spread over 4 villages and 15 designations. Today it is run by his grandson, Charles van Canneyt. The vineyard of Clos de Vougeot of Domaine Hudelot-Noellat is ideally located in the top part of the Clos where the most complex Clos de Vougeot is made.



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, 50%







Tasting Notes:

Racked after reduction. Mid purple, still quite structured though not funky. Surprisingly rich dark raspberry fruit on the palate, correct tannins, light acidity, good length. Promising. No peppers here, clearly ripe enough. Drink from 2030-2038. 93-95 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay-Limestone



Method:

Sustainable

Trade Portal

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