

# DOMAINE HUDELOT-NOELLAT Meursault 'Clos des Ecoltes' 2021

**Provenance:** Meursault, Burgundy

**Grape Variety:** 100% Chardonnay

Pairing:

Veal or poultry in white sauce, grilled lobster, king prawns in sauce, blue cheese

**Serving:** 

Temperature: 12°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. A newer addition for Hudelot-Noellat, 'Clos des Ecoles' comes from a small plot within Meursault (.5 hectare).



#### Vinification:

Aged in stainless steel tank. Fined and filtered before bottling.







### **Tasting Notes:**

Pale lemon colour, a chiselled reductive nose. Currently in tank, concentrated citrus, and some apple, a crips style of Meursault yet with some weight at the back of the palate. Good acidity for sure. Drink from 2025-2028. 88-90 points, Jasper Morris, Inside Burgundy.



# Soil Type:

Limestone



#### Method:

Sustainable



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