



CLOS CACHET
the finest French wines

DOMAINE HUDELOT-NOELLAT

Richebourg

2021

01

Provenance:

Vosne-Romanée, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Furred or feathered game, braised, in sauce, or simply grilled., Peking duck), roast veal

04

Serving:

Temperature: 14°C



Grassl
Cru Glass



Vineyard Cultivation:

Domaine Hudlot-Noellat is an iconic producer in the Côte de Nuits. The style of the Domaine is defined by elegance and purity. 70 years old vines, these red Grands Crus are very often of long and beautiful guard. As a general rule, they will not be tasted for about ten years. Sometimes 20 to 30 years. These flamboyant reds express all the subtlety and complexity of Burgundy 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, 50% new.



Tasting Notes:

A noble purple in colour. A fresh suave even plump fruit on the nose, pure in its raspberry profile. Three barrels, two from Cavin who Charles likes (he uses five cooper in all). Not just brilliantly seductive, this digs much deeper yet still finishes on the very fresh red fruit style of the vintage. Thoroughly exciting. Drink from 2030-2040. 96-98 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay-Limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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