

# DOMAINE HUDELOT-NOELLAT

# Romanée-St-Vivant 2021

**Provenance:** 

Vosne-Romanée, Burgundy

**Grape Variety:** 

100% Pinot Noir

Strong-flavored meats: furred or feathered game, Peking duck or a nice cut of roast veal

**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. Today it is run by his grandson, Charles van Canneyt. The vineyard of Romanée-Saint-Vivant is planted with the oldest vines of the Domaine dating back to 1920. The vineyard is located next to the very famous Domaine de la Romanée Conti.



### 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:**

Also racked post reduction. Definitely still shows the reduction though. Definitely a rough-cut diamond at the moment but retains some jewel like qualities. More acidity here and notable persistence. Should come through. Excellent potential at the finish. Reduction arrived after the 2022 harvest apparently, was tasting very well before. Drink from 2030-2040. 92-97 points, Jasper Morris, Inside Burgundy.



## **Soil Type:**

Jurassic hard Primeaux Limestone



# Method:

Sustainable

#### **Trade Portal**

www.closcachet.com.au Instagram: @closcachet

