



CLOS CACHET
the finest French wines

DOMAINE HUDELOT-NOELLAT

Vosne-Romanée

2021

01

Provenance:

Vosne-Romanée, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Charcuterie, cheese and strong meat such as game cooked on the barbecue

04

Serving:

Temperature: 14°C



Grassl
Cru Glass



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. This Vosne-Romanée is from old vines that are 35 years old.



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, 20% new.



Tasting Notes:

A vibrant mid purple. Some intensity of fruit but not much detail. For this wine the pepper is evident right at the start. Rather dense, rather backward, curious to know if this is a full snapshot of the wine or just a stage. The tannins are more pronounced behind. Drink from 2026-2032. 89-92 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay-Limestone



Method:

Sustainable

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

