

DOMAINE HUDELOT-NOELLAT Vosne-Romanée 1^{ER} Cru 'Les Suchots' 2021

02

Provenance:Vosne-Romanée, Burgundy

Grape Variety:

100% Pinot Noir

03

Pairing:

Barbecued rib eye and other top cuts of beef or simply with cheese and charcuterie 04

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. The vineyard "Les Suchots" is located next to the Romanée-Saint-Vivant Grand Cru vineyard and made from a vineyard planted in 1920. It combines the Domaine's oldest vines with the vines of their Romanée-Saint-Vivant vineyard.



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, 40% new.







Tasting Notes:

The 2021 Vosne-Romanée 1er Cru Les Suchots is one of the more reserved wines in the cellar this year, unwinding in the glass with notes of red berries, peonies, sweet spices and vine smoke. Medium to full-bodied, ample and lively, with powdery tannins and good tension, it will merit a bit of patience. 91-93 points, William Kelley, Wine Advocate.



Soil Type:

Clay-Limestone



Method:

Sustainable

Trade Portal

www.closcachet.com.au Instagram: @closcachet





20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

