

DOMAINE HUDELOT-NOELLAT Vougeot 1^{ER} Cru 'Petits Vougeot' 2021

Provenance:

Vougeot, Burgundy

Grape Variety:

100% Pinot Noir

Pairing:

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

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 of this 1er Cru "Les Petits Vougeot" is ideally located just below the Musigny Grand Cru. Furthermore, the Clos de Vougeot Grand Cru is to its left and the Chambolle-Musigny 1er Cru "Amoureuses" is on its right. These are indeed great neighbours to have!



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, 30%







Tasting Notes:

Huge heady red purple bouquet. This wine is relatively firm in its structure, shows a tannin or two behind, plenty of fruit weight, good acid balance, less Chambolle like than some years. Drink from 2026-2032. 90-92 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay-Limestone



Method:

Sustainable



Grassl

Cru Glass

20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

Trade Portal

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