



APPELLATION

AOP BOURGOGNE HAUTES COTES DE NUITS

COLOR

RED WINE

VINTAGE

2021

FARMING

ORGANIC

VINE AGE

25-35 YEARS

VARIETAL

100% PINOT NOIR

ALCOHOL

13%

SOIL

LIMESTONE, CLAY AND MARL

FERMENTATION

GRAPES ARE SORTED AND TOTALLY DESTEMMED. THIS WINE IS NATURALLY FERMENTED IN TANK FOR 2 OR 3 WEEKS WITH DAILY POUNCH DOWN AND SOME PUMP OVERS TO HELP FERMENTATION.

AGING

9 MONTHS IN STAINLESS STEEL TANK.
FILTERED. UNFINED.

SO2

77 MG/L

AGING POTENTIAL

3-5 YEARS

CASES PRODUCED

2 500 CASES

TASTING NOTES

Very soft tannins and fruity bouquet of black cherry

DOMAINE PATRICK HUDELLOT

LES COLOMBIERES

THE STORY

The first vines of the Domaine Hudelot were planted in the early 1950s. It was expanded during the 1960s and today, has just over 20 hectares of vines in the Hautes Côtes de Nuits appellation.

In 1986, with the arrival of Creutzfeldt-Jakob disease, Patrick Hudelot first became aware of the importance of human impact on health and the environment. He decided to convert the estate to organic farming with the aim of respecting the land, the wines, the estate's staff, and the consumer.



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