



## **DOMAINE PATRICK HUDELLOT**

BOURGOGNE ALIGOTE

### **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.

### **APPELLATION**

AOP BOURGOGNE ALIGOTE

### **COLOR**

WHITE WINE

### **VINTAGE**

2022

### **FARMING**

ORGANIC

### **VINE AGE**

25-35 YEARS

### **VARIETAL**

100% ALIGOTE

### **ALCOHOL**

12%

### **SOIL**

LIMESTONE, CLAY AND MARL

### **FERMENTATION**

GRAPES ARE 100% DESTEMMED.

AFTER PRESSING, MUST IS COOLED DOWN FOR CLARIFICATION. ALCOHOLIC AND MALOLACTIC FERMENTATIONS ARE DONE IN TANK UNDER TEMPERATURE CONTROL. THIS WINE IS BOTTLED THE FOLLOWING SPRING IN ORDER TO KEEP ALL ITS FRESHNESS AND FRUITINESS. FERMENTED WITH NATURAL YEASTS.

### **AGING**

6 MONTHS IN TANK.

FILTERED. UNFINED.

### **SO2**

40 MG/L

### **AGING POTENTIAL**

2-3 YEARS

### **CASES PRODUCED**

200 CASES

### **TASTING NOTES**

Notes of fresh fruits and white flowers.

