



## **DOMAINE PATRICK HUDELOT**

LES PLANÇONS

### **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 HAUTES COTES DE NUITS

#### **COLOR**

WHITE WINE

#### **VINTAGE**

2022

#### **FARMING**

ORGANIC

#### **VINE AGE**

25-35 YEARS

#### **VARIETAL**

100% CHARDONNAY

#### **ALCOHOL**

12.5%

#### **SOIL**

LIMESTONE & MARL

#### **FERMENTATION**

GRAPES ARE 100% DESTEMMED.

AFTER PRESSING, MUST IS COOLED DOWN FOR PRESSING. ALCOHOLIC FERMENTATION IN TANK UNDER TEMPERATURE CONTROL.

FERMENTED WITH NATURAL YEASTS.

#### **AGING**

8 MONTHS IN OAK BARRELS.

FILTERED. UNFINED.

#### **SO2**

60 MG/L

#### **AGING POTENTIAL**

5-7 YEARS

#### **CASES PRODUCED**

1 500 CASES

#### **TASTING NOTES**

Fruity wine with vanilla notes, round on the palate and very well balanced.

