



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 HAUTE COTES DE NUITS

COLOR

WHITE WINE

VINTAGE

2020

FARMING

ORGANIC

VINE AGE

25-35 YEARS

VARIETAL

100% CHARDONNAY

ALCOHOL

13.5%

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

62 MG/L

AGING POTENTIAL

5-7 YEARS

CASES PRODUCED

1500 CASES

TASTING NOTES

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

