



DOMAINE PATRICK HUDELOT

LES RONCIERES

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

RED WINE

VINTAGE

2022

FARMING

ORGANIC

VINE AGE

25-35 YEARS

VARIETAL

100% PINOT NOIR

ALCOHOL

12%

SOIL

LIMESTONE, CLAY AND MARL

FERMENTATION

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

FERMENTED WITH NATURAL YEASTS.

AGING

10 MONTHS IN OAK BARRELS.

FILTERED. UNFINED.

SO2

30 MG/L

AGING POTENTIAL

5-7 YEARS

CASES PRODUCED

900 CASES

TASTING NOTES

Harmonious and balanced wine, with a plump fruitiness and silky texture. Gentle tannins give an elegant structure to this wine.

