



**APPELLATION**

AOP HAUTES COTES DE NUITS

**COLOR**

RED WINE

**VINTAGE**

2020

**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**

2500 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.

