



Louis Huélin's domaine originated in 1924, with the help of his wife Denise, he gradually set up his domain located within the vineyards of Chambolle-Musigny. Thereafter, **Bernard Huélin**, the son; and now, **Frederic Huélin**, the third generation, operates an area of four hectares spread over six different wine appellations.



The wines are made bottled after 18 months in oak barrels with 25% of new barrels depending on the appellations. Bottling is carried out at the domain without filtration in order to keep wines with maximum of wealth and typicality.

The strength of the domaine is the range of Chambolle wines, while each wine displays the idiosyncrasies of its particular terroir, the overall effect of tasting at the domaine is to come away with floral aroma and palate coated in sensual Chambolle fruit. There is an adorable Bourgogne Rouge as well. Louis Huélin's wines are always supremely elegant, with gorgeous fragrance of violet and raspberry, and display admirable concentration and length.

THE WINE SHOP
Hong Kong • China