



DOMAINE HUDELLOT NOËLLAT

AOP Richebourg Grand Cru

Red
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Chambolle-Musigny, near Vougeot, Domaine Hudelot Noëllat is a family property founded in 1962 by Alain Hudelot. The estate took off in the 1970s with the addition of vines from Odile Noëllat, his wife. Today, their grandson Charles van Canneyt manages the estate, which covers 10 hectares, spread over some of the most prestigious appellations in Côte de Nuits. Despite its discretion in France, the estate enjoys an international reputation thanks to its cuvées from exceptional terroirs: Romanée Saint-Vivant, Clos Vougeot, Richebourg, Vosne-Romanée Les Suchots, Les Beaumonts, Chambolle-Musigny Les Charmes, Nuits-Saint-Georges Aux Murgers... These vineyards, marked by rich limestone soils, allow the purest expression of Pinot Noir. Viticulture is conducted with great respect for the terroir, in a reasoned struggle, and vinifications are precise and low-intervention. Aging in oak barrels, with a controlled proportion of new wood, preserves the natural elegance of the fruit while adding depth and complexity. The estate's wines stand out for their silky texture, aromatic finesse, and exceptional sensuality, making them some of the most elegant and sought-after references in Burgundy.

VARIETAL

Pinot Noir 100%

LOCATION

0.29 hectare, east-facing exposure, ideal for slow, balanced ripening.
Age of vines: 70 years old

TERROIR

Clay-limestone soil, contributing to structure and aromatic finesse.

HARVEST

Manual harvest and sorting, ensuring only the finest grapes are selected.

WINEMAKING

80% destemming
Punch-downs during fermentation
Fermentation with indigenous yeasts only
No fining or filtration, preserving purity and authenticity

AGEING

Aged for 16 months in oak barrels, with 50% new oak, adding depth and complexity.

SERVING

Serving temperature: 14-16°C

AGEING POTENTIAL

Over 15 years

TASTING

These flamboyant Grand Cru reds express the full subtlety and complexity of Burgundian Pinot Noir. The robe is deep ruby, evolving to carmine with age. The bouquet is expansive, blending red and black berries, violet, spices, and forest floor aromas over time. On the palate, the wine reveals a powerful yet refined body, delicate, sensual, and complete. A wine of remarkable depth, clarity, and longevity.

FOOD PAIRINGS

Richebourg pairs beautifully with roasted red meats and game dishes, especially those accompanied by mushrooms such as morels, truffles, or porcini. It also complements soft cheeses like Comté, Reblochon, or Cîteaux. Its complexity and elegance make it a perfect match for refined, earthy cuisine.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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