



DOMAINE HUDELOT NOËLLAT

AOP Vosne-Romanée Premier Cru Les Beaux Monts

DVP
Red

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

0.32 hectare, composed of two east-facing parcels, ideal for capturing morning light and preserving freshness.

Age of vines: 60 years old

TERROIR

Clay-limestone soil, contributing finesse, tension, and aromatic precision.

HARVEST

Manual harvest and sorting, ensuring only the finest fruit is selected.

WINEMAKING

100% 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 30% new oak, enhancing structure and aromatic complexity.

SERVING

Serving temperature: 14-16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Premier Cru from Vosne-Romanée reveals a deep ruby robe with carmine highlights. The nose is complex and refined, blending black cherry, raspberry, and blackberry with floral notes of rose and violet, lifted by hints of sweet pepper, forest floor, and truffle. On the palate, the attack is broad and silky, supported by a beautiful mineral tension. The tannins are fine and seamlessly integrated, offering a delicate yet persistent structure. The finish is long, saline, and vibrant, showcasing the full depth and subtlety of the Beaux Monts terroir. A wine for ageing, both powerful and ethereal, embodying the elegance of Burgundian Pinot Noir.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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FOOD PAIRINGS

This noble red wine pairs beautifully with refined and savory dishes. It will elevate beef Wellington, roasted pigeon with chanterelles, or truffle risotto. For game lovers, it complements venison stew or saddle of hare with finesse. On the cheese board, opt for aged pressed varieties like Comté or Beaufort, or indulge in a truffled Brie. Served between 14 and 16°C, with gentle decanting, it reveals its full aromatic complexity and finesse, perfect for grand occasions and gourmet dining.

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