



# DOMAINE HUDELOT NOËLLAT

AOP Clos de Vougeot

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

0.69 hectare, east-facing exposure, promoting gentle ripening and aromatic precision.

Age of vines: 60 years old

## TERROIR

Clay-limestone soil.

## HARVEST

Manual harvest and sorting to ensure optimal fruit selection.

## WINEMAKING

100% destemming

Punch-downs during fermentation

Fermentation with indigenous yeasts only

No fining or filtration

## AGEING

Aged for 16 months in oak barrels, with 50% new oak, enhancing structure and aromatic complexity.

## SERVING

Serving temperature: 14-16°C

## AGEING POTENTIAL

Over 15 years

## TASTING

On the nose, floral aromas of rose and violet mingle with notes of lingonberry and black cherry, enriched by hints of pepper and truffle. The palate is full-bodied and beautifully balanced, revealing remarkable complexity and exceptional length. A wine of depth and finesse, shaped by its terroir and meticulous ageing.

## FOOD PAIRINGS

This refined red is ideal for enhancing red meats, sauced game dishes, and aged cheeses. Think venison stew, beef Wellington, or roasted duck with wild mushrooms. On the cheese board, opt for mature varieties like Comté, aged Gouda, or Bleu de Gex. Its aromatic intensity and silky texture make it a perfect companion for rich, flavorful cuisine.és.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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