



DOMAINE HUDELOT NOËLLAT

AOP Nuits-Saint-Georges Premier Cru

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

0.68 hectare, situated on a terroir of clay-limestone, offering structure and mineral tension.
Age of vines: 40 years old

TERROIR

Clay-limestone soil, contributing to the wine's tension, elegance, and floral expression.

HARVEST

Manual harvest and sorting, ensuring optimal fruit selection.

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 30% new oak, enhancing depth and aromatic complexity.

SERVING

Serving temperature: 14-16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Premier Cru from Les Murgers reveals a deep ruby robe with garnet highlights. The nose is expressive and bold, blending fresh cherry, blueberry, and blackcurrant with darker notes of licorice, damp earth, and black pepper. On the palate, the attack is generous and juicy, carried by vibrant freshness and a firm structure. The tannins are fine yet present, giving the wine tension and excellent ageing potential. The finish is long and vibrant, with hints of blood orange and forest floor. A complex and energetic wine that perfectly embodies the noble and robust character of Nuits-Saint-Georges.

FOOD PAIRINGS

This Premier Cru pairs beautifully with hearty, structured dishes. It will elevate roasted venison haunch with lingonberries, classic beef bourguignon, or pork tenderloin with wild mushrooms. For a more refined touch, consider stuffed pigeon with warm spices or a game terrine. On the cheese board, opt for aged pressed varieties like old Cantal or Salers. Served between 14 and 16°C, with gentle decanting, it reveals its full aromatic complexity and depth — perfect for autumn meals or festive gatherings

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.