



DOMAINE HUDELLOT NOËLLAT

AOP Nuits-Saint-Georges

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

0.21 hectare, East-facing exposure

Age of vines: 40 years old

TERROIR

Deep clay soils

HARVEST

Manual harvest and sorting.

WINEMAKING

80% destemmed. Punching down during fermentation. Fermentation carried out exclusively with indigenous yeasts. The wines are neither fined nor filtered.

AGEING

Les vins sont conservés 16 mois dans des fûts de chêne avec 30% de fûts neufs.

SERVING

Serving temperature: 14–16°C

AGEING POTENTIAL

5 to 10 years

TASTING

From a renowned terroir on the border of Vosne-Romanée, the Nuits-Saint-Georges Les Bas de Combes from Domaine Hudelot-Noëllat reveals a particularly refined expression of Pinot Noir. Its deep ruby robe with purple highlights precedes an elegant bouquet combining black fruits (blackcurrant, blackberry, morello cherry) with floral notes reminiscent of violet, subtly enhanced by sweet spices and a touch of well-integrated oak. On the palate, the texture is ample and velvety, supported by fine yet present tannins that bring structure and length. The balance between intensity and elegance makes this wine both seductive in its youth and well-suited to graceful ageing.

FOOD PAIRINGS

This Nuits-Saint-Georges lends itself to many dishes of character. Its depth and substance make it an ideal partner for refined meats such as beef Wellington, roasted duck breast, or veal chop with morel mushrooms. Its fruity and floral nuances harmonize beautifully with emblematic Burgundian cuisine, such as a delicately braised coq au vin. For a more daring match, it will enhance a wild mushroom risotto or roasted pigeon with sweet spices. On the cheese side, opt for washed-rind soft cheeses such as Époisses or Langres, which echo the wine's aromatic richness and depth.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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