



# DOMAINE HUDELLOT NOELLAT

AOP Vosne-Romanée  
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

0.78 hectare

## TERROIR

Clay-limestone 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

The wines are aged for 16 months in oak barrels, with 20% new oak.

## SERVING

Serving temperature: 14-16°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Vosne-Romanée from Domaine Hudelot-Noëllat vividly expresses the refinement and depth for which this legendary appellation is renowned. Its intense ruby robe with garnet highlights opens onto a complex bouquet of black cherry, blackberry, and raspberry, enriched by fine spices, liquorice, and a subtle touch of oak. On the palate, the texture is silky and enveloping, supported by racy tannins that provide structure without compromising elegance. The long, persistent finish reveals spicy and floral nuances, conferring both immediate nobility and excellent ageing potential.

**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.



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## FOOD PAIRINGS

With its aromatic intensity and caressing texture, this Vosne-Romanée finds natural pairings with refined cuisine: roasted pigeon with sweet spices, beef tenderloin with truffles, or rack of lamb with fresh herbs. Its refined tannins will also enhance more delicate dishes such as mushroom ravioli or free-range chicken with morels. For a regional match, it pairs beautifully with a prestige version of coq au vin. On the cheese side, choose subtle affinages such as truffled Brillat-Savarin or creamy Saint-Félicien, echoing the harmony and aromatic depth of this cuvée.

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