



DOMAINE HUDELOT NOËLLAT

AOP Vosne-Romanée Premier Cru Aux Malconsorts

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

0.14 hectare, east-facing exposure, ideal for capturing morning light and preserving freshness.

Age of vines: 70 years old

TERROIR

Clay-limestone soil, offering structure, tension, and aromatic precision.

HARVEST

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

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 exceptional Premier Cru reveals a deep ruby robe with garnet highlights. The nose is intense, complex, and captivating, blending blackcurrant, blackberry, and black cherry with floral notes of violet and faded rose. Darker accents of licorice, truffle, cocoa, and forest floor enrich the bouquet. On the palate, the attack is broad and structured, carried by a dense, velvety texture. The tannins are powerful yet perfectly integrated, and the long, vibrant finish reveals noble minerality and remarkable aromatic persistence. A wine built for ageing — profound, distinguished, and majestically elegant.

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

This Vosne-Romanée Premier Cru Aux Malconsorts calls for refined, flavorful cuisine. It will elevate beef fillet with truffles, herb-crusted saddle of lamb, or roast pigeon with warm spices. It also pairs beautifully with game stew or stuffed quail with dried fruits. On the cheese board, opt for aged pressed varieties like old Comté, Beaufort, or a truffled Brie. Served between 14 and 16°C, with gentle decanting, it reveals its full complexity and depth — perfect for grand occasions and haute cuisine.

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