



# DOMAINE HUDELOT NOËLLAT

AOP Meursault

DVP

White

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Situé à Chambolle-Musigny, à proximité de Vougeot, le Domaine Hudelot Noëllat est une propriété familiale fondée en 1962 par Alain Hudelot. L'exploitation a pris son essor dans les années 1970 grâce à l'apport des vignes d'Odile Noëllat, son épouse. Aujourd'hui, leur petit-fils Charles van Canneyt dirige le domaine, qui s'étend sur 10 hectares, répartis sur certaines des appellations les plus prestigieuses de la Côte de Nuits.

Malgré sa discrétion en France, le domaine jouit d'une réputation internationale grâce à ses cuvées issues de terroirs d'exception : Romanée Saint-Vivant, Clos Vougeot, Richebourg, Vosne-Romanée Les Suchots, Les Beaumonts, Chambolle-Musigny Les Charmes, Nuits-Saint-Georges Aux Murgers... Ces vignobles, marqués par des sols calcaires d'une grande richesse, permettent l'expression la plus pure du Pinot Noir.

La viticulture y est menée avec un grand respect du terroir, en lutte raisonnée, et les vinifications sont précises et peu interventionnistes. Les élevages en fûts de chêne, avec une proportion maîtrisée de bois neuf, préservent l'élégance naturelle du fruit tout en apportant profondeur et complexité.

Les vins du domaine se distinguent par leur texture soyeuse, leur finesse aromatique et leur sensualité exceptionnelle, qui en font des références parmi les plus élégantes et recherchées de Bourgogne.

## VARIETAL

Chardonnay 100%

## LOCATION

The "Clos des Écoles" climat is situated in Meursault and rests on the clay/limestone soils typical of the appellation.

Age of vines: 80 years old

## TERROIR

These soils, sometimes blended with gravel or pebbles, ensure good natural drainage and favour the expression of Chardonnay through freshness and finesse.

## IN THE VINEYARD

The vines destined for this cuvée are managed with great care. The estate employs a meticulous viticultural regime: yield limitation, careful canopy management, and strict selection during harvest — all to guarantee a high-quality base that allows the grape variety to fully express itself.

## HARVEST

The harvest for Clos des Écoles is conducted according to the high standards of Burgundy wine-making: grapes are harvested at optimal maturity, and only healthy, properly ripe bunches are kept through rigorous sorting.

## WINEMAKING

Following pressing, vinification is carried out in a way that preserves Chardonnay's aromatic purity: fermentation in vats and/or barrels depending on the parcel, followed by a thoughtful ageing. The élevage adds structure and complexity while maintaining freshness and fruit purity.

## AGEING

The key ageing steps: the wine is matured partly in barrels (including a percentage of new oak), and on fine lees to enhance texture and integrate the wood's influences subtly. This élevage approach results in a wine with refined structure, maintaining the grape's purity.

## SERVING

Serving temperature: Recommended around 10-12°C to fully appreciate its balance.

## AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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## TASTING

This Meursault “Clos des Écoles” charms at first glance with a clear, pale yellow colour with golden hues, signalling maturity and finesse. The nose opens with elegance to aromas of ripe white fruits — pear, vine?peach, apple — enriched by delicate floral notes and a touch of toasted hazelnut. Depending on vintage, subtle buttery or toasted accents reflect the skilful élevage.

On the palate, the attack is soft and enveloping, carried by substantial yet refined matter and a slightly rich texture. You find a fine balance between ripe?fruit richness and subtle mineral freshness, typical of great Meursault terroirs. The finish is persistent and lightly saline, lingering on notes of dried fruits and warm stone. It's a complete wine, generous without excess, combining indulgence and precision.

## FOOD PAIRINGS

This Meursault “Clos des Écoles” calls for dishes as delicately balanced as its structure and complexity. It will accompany noble white fish like sole meunière, sea?bass with beurre blanc, or seared scallops. Its smooth texture also allows it to stand up to roasts or poultry in a light sauce — chicken supreme with morels, guinea fowl in a cream?and?mushroom sauce.

On the vegetarian side, consider a risotto with asparagus or wild mushrooms, a creamy herb polenta, or a roasted root?vegetable gratin with Comté. For cheeses, favour soft?ripened styles with moderate intensity: a Brie de?Meaux, farmhouse Camembert or even a Saint?Marcellin. Avoid dishes that are overly spicy, intensely smoked or heavily sauced, which might overwhelm the wine's aromatic subtlety.

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