



# DOMAINE HUDELOT NOËLLAT

AOP Vosne-Romanée Premier Cru Les Suchots

**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

0.46 hectare, composed of two parcels, one facing east and the other south.

Age of vines: 100 years old

## TERROIR

A clay-limestone soil, typical of Vosne-Romanée, contributing finesse and structure.

## HARVEST

Manual harvesting and sorting, ensuring only the best grapes are selected.

## WINEMAKING

100% destemming

Punch-downs during fermentation

Fermentation with indigenous yeasts only

No fining or filtration, preserving the wine's purity and authenticity

## AGEING

Aged for 16 months in oak barrels, with 40% new oak, enhancing aromatic complexity and texture.

## SERVING

Serving temperature: 14–16°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Vosne-Romanée Premier Cru Les Suchots reveals a deep ruby color with garnet highlights. The nose is elegant and complex, offering aromas of raspberry, black cherry, and blackberry, enhanced by floral notes of rose and violet, and lifted by hints of new leather, licorice, and Asian spices. On the palate, the texture is silky, almost velvety, with impressive density and a fine yet persistent structure. The tannins are delicate and perfectly integrated, supported by a mineral freshness that prolongs the tasting experience. The finish is long, subtly saline, and leaves a noble, refined aromatic imprint. A wine of great finesse—both charming and profound—that rivals the finest expressions of Vosne-Romanée.

**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 refined Premier Cru pairs beautifully with elegant and flavorful cuisine. It will elevate veal fillet with morels, stuffed quail with dried fruits, or duck breast with cherries. For game lovers, it complements hare stew or roast pigeon with warm spices with finesse. 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 aromatic complexity and silky texture—ideal for festive meals or moments of haute gastronomy.

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