



DOMAINE HUDELOT NOËLLAT

AOP Chambolle-Musigny

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

11 parcels with different exposures, 0.85 hectare
Age of vines: 50 years old

TERROIR

Clay-limestone soils

HARVEST

Manual harvest and sorting.

WINEMAKING

Manual harvest and sorting.

AGEING

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

SERVING

Serving temperature: 14–16°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Chambolle-Musigny from Domaine Hudelot-Noëllat embodies the delicacy and grace characteristic of the appellation. Its bright ruby robe reveals a refined bouquet, dominated by raspberry, cherry, and wild strawberry, lifted by floral touches of violet and peony. Fine spicy nuances and a hint of subtle oak complete this airy aromatic palette. On the palate, the wine seduces with its silky texture and juicy freshness, carried by fine, perfectly integrated tannins. The whole is elegant, harmonious, and already approachable, while offering excellent ageing potential.

FOOD PAIRINGS

With its refined and delicate profile, this Chambolle-Musigny pairs beautifully with Bresse chicken roasted to perfection, veal tenderloin with fresh herbs, or mushroom risotto. Its aromatic finesse also complements more subtle dishes such as beef carpaccio or seasonal vegetable ravioli. For a Burgundian-inspired pairing, it will elevate a lighter version of coq au vin. On the cheese side, choose the delicacy of a truffled Brie or a well-aged Saint-Marcellin, which echo the wine's smoothness and aromatic depth.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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