



DOMAINE HUDELLOT NOËLLAT

AOP Romanée-Saint-Vivant Grand Cru

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

0.48 hectare, east-facing exposure, ideal for slow ripening and aromatic finesse.

Age of vines: 95 years old

TERROIR

Romanée-Saint-Vivant shares its geological origins with Romanée-Conti:

Brown limestone soils rich in clay, with a depth of 90 cm

Subsoil: hard Premeaux limestone

Geological origin: Jurassic period, approx. 175 million years old

HARVEST

Manual harvest and sorting, ensuring only the finest berries are 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 50% new oak, enhancing depth and aromatic complexity.

SERVING

Serving temperature: 14–16°C

AGEING POTENTIAL

Over 15 years

TASTING

This Grand Cru reveals a deep, brilliant ruby robe. The nose is captivatingly complex, blending raspberry, black cherry, and cassis with deeper notes of rose petal, cocoa, coffee, and sweet spices. On the palate, the attack is smooth and ethereal, carried by a fine, silky texture. The tannins are remarkably elegant and fully integrated, offering a discreet yet profound structure. The finish is long, vibrant, and almost saline, with lingering aromas of truffle, forest floor, and candied fruit. A wine for contemplation — both delicate and majestic — that embodies Pinot Noir at its most graceful.

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 Grand Cru red calls for noble, refined cuisine. It pairs beautifully with beef fillet with morels, roast pigeon with warm spices, or herb-crusted saddle of lamb. For game lovers, it shines alongside venison stew or hare à la royale. 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 finesse — perfect for exceptional meals and grand occasions.

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