



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

Domaine HUDELOT-BAILLET - CHAMBOLLE-MUSIGNY

WINES



THE ESTATE

WHITE

Bourgogne Hautes Côtes de Nuits

RED

Bonnes Mares Grand Cru

Bourgogne Hautes Côtes de Nuits

Bourgogne Passetoutgrains

Bourgogne Pinot Noir

Chambolle Musigny

Chambolle Musigny 1er Cru Les Charmes

Chambolle Musigny 1er Cru Les Cras



Domaine HUDELOT-BAILLET is located in CHAMBOLLE-MUSIGNY, a small village in the heart of the Côte de Nuits, not far from the famous Clos Vougeot and midway between Geurey-Chambertin and Nuits-Saint-Georges.

Chambolle-Musigny is a commune of great renown despite its small size. It is the most famous of the Côte de Nuits appellations and owes its reputation to a light limestone soil, which comes, in part, from the Chamboeuf valley, creating red wines of matchless quality. These are fine wines with feminine grace and delicacy, made of "silk and lace". Its best-known Premiers Crus come from a number of Climats with promising-sounding names: "Les Amoureuses", "Les Charmes", etc.

In the commune of Chambolle, you have to go back 4 generations to find the first wine grower with the name HUDELOT. Domaine Hudelot-Baillet itself has been in existence since 1981. It now has 8.5 hectares of vineyards spread over three communes in the Hautes Côtes de Nuits (7.5 ha producing red wine and 1 ha producing white).

Joël HUDELOT and his wife (née Baillet) assumed the management of the domaine in 1982. Since January 2004, son-in-law, Dominique LE GUEN, has been working with them in order to take over in his turn.

The domaine produces wines that are typical of their appellations (Chambolle-Musigny and Bonnes Mares Grand Cru). They work the vineyards in a sustainable manner, which requires very close surveillance. Ploughing is





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carried out methodically to avoid the need for weed killer and to restore the micro-organic richness to the earth. Harvesting is carried out by hand and the grapes are sorted and selected in the pursuit of optimum quality. The ageing in oak barrels lasts from 12 to 18 months depending on the vintage.



SPACE AREA

8.5 Ha



PRODUCTION

42000 bottles

