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Gold Club September 2026

2022 Domaine Patrick Hudelot Bourgogne Hautes-Côtes de Nuits “Les Genévrières”

Villars-Fontaine, Burgundy, France

About the wine: The 2022 Bourgogne Hautes-Côtes de Nuits “Les Genévrières” comes from **Domaine Patrick Hudelot**, a family estate located in Villars-Fontaine, just a few miles from the famous village of Nuits-Saint-Georges. The Domaine encompasses approximately 22 hectares and has been farmed organically since 2000. Patrick Hudelot’s philosophy is decidedly Burgundian: let the vineyard speak, avoid excessive extraction, and make wines of finesse rather than highly manipulated, heavily extracted wines. The Hudelot is a terrific example of why Burgundy remains so fascinating. It delivers the elegance and character associated with the Côte de Nuits without requiring the price tag of a famous village or Premier Cru Burgundy. It is a wine for both the Burgundy enthusiast and anyone who wants to discover what makes Pinot Noir from this part of France so special. 2022 was an excellent vintage in Burgundy, producing wines with ripe fruit, concentration, and the freshness necessary to keep them balanced. For a wine such as this, the vintage offers an especially attractive combination of immediate drinkability and enough structure to develop further in the bottle.

Region: The Hautes-Côtes de Nuits is the elevated, western portion of Burgundy’s Côte de Nuits. While the great Grand Cru vineyards are found closer to the main Côte, the Hautes-Côtes has increasingly gained attention for producing excellent Pinot Noir at considerably more approachable prices. The vineyards sit at higher elevations, with a mix of limestone, clay, and marl soils. The combination of elevation, cooler conditions and Burgundy’s limestone-rich geology help produce Pinot Noir with freshness, finesse, and an appealing sense of place. “Les Genévrières” is a single-vineyard Pinot Noir parcel located near Nuits-Saint-Georges, making this wine particularly interesting for Burgundy lovers. Rather than being a broad regional blend, the wine expresses the character of one specific site.

Tasting Notes: The wine offers the classic combination that makes Burgundy Pinot Noir so compelling: bright red fruit, subtle earthiness, and elegant structure. Look for aromas and flavors of red cherry, raspberry, and wild strawberries, accompanied by hints of forest floor, dried herbs and gentle spice. The palate is medium-bodied and silky rather than heavy, with fine-grained tannins and lively acidity carrying the fruit through a long, savory finish.

This is a wine that rewards attention. It doesn't overwhelm the palate with power; instead, its appeal comes from its balance, texture, and the way the fruit, earth and acidity work together.

Food Pairing: This is an exceptionally versatile dinner wine. Try it with **roast chicken, duck, pork tenderloin, grilled salmon, mushroom risotto, or roasted vegetables**. It is also a wonderful partner for classic French dishes such as **coq au vin or beef bourguignon**. For a simple pairing, roast a chicken with mushrooms, thyme and garlic and let the Pinot Noir do the rest.

Try it with **seared duck breast with a cherry or blackberry reduction**. The wine's bright red-fruit character beautifully echoes the fruit in the sauce, while its acidity cuts through the richness of the duck. It's an elegant pairing that really highlights the classic affinity between Burgundy Pinot Noir and duck. This pairing just speaks to a cool Montana Fall evening!!

*This month's benefit for Wine Club Members **only** is \$10 off the Soter Vineyards tasting on September 15th at 5:30PM. Be checking your emails every month for our Wine Club member benefits! Remember also, every time you pick up your Wine Club each month, you receive 10% off everything you purchase!!*