



DOMAINE DOUDET  
— EN BOURGOGNE DEPUIS 1849 —

## BEAUNE 1<sup>ER</sup> CRU « CLOS DU ROY »

### GRAPE VARIETY

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Pinot-Noir

### CONTROLLED APPELLATION

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Located in the heart of the Côte de Beaune, a very large majority of the climates of Beaune are classified 1er Cru. Among the most famous: Les Grèves, les Cent-Vignes, Clos des Mouches, les Avaux, les Bressandes and of course our Clos-du-Roy. Our parcel is 30 years old.

### LOCAL SOIL

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Marl covered with light clay soils. Orientation east, The vine is located just under the slopes at the foot of the hill.

### WINE-MAKING

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Manual harvest-picking. The grapes are sorted in the vineyard and then in the domain on special selection tables. A punching of the cap is done daily and constant temperature control allows the expression of fruit and the future balance of the wine. Fermentation in open vats for a period of 20 days before pressing (pneumatic).

Maturation in oak barrels at 100% with 25% new oak barrels for 18 months.

### CHARACTER AND STYLE

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The wine colour is pleasant intense ruby marked by some brown shades. The deep nose shows its personality made of ripped red and black fruits, closed aromas of soil and humus and the traditional game notes. In the mouth, in its youngest life, the wine is strict concentrate and deep. The palate is rich and masculine. Natural tannins are very present (but never desiccating) spices together with the ripe fruits, beautiful and long aftertaste. This is a wine that you have to decant very young or to discover knowledge with patience.

### AGEING AND SERVICE

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To keep 10-15 years. Temperature of service: 14-15°C

Young, this wine goes very well with any roasted meats and poultry (duck breast, leg of lamb, roasted beef) and of course the traditional cheeses. After a few years, it will be advised, successfully, with all simmered and cooked meats, game birds and generally the great traditional food.

