



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —

BOURGOGNE CHARDONNAY

GRAPE VARIETY

Chardonnay

CONTROLLED APPELLATION

Regional Appellation of Bourgogne, our *Bourgogne* is a selection of grapes that contribute to produce, each year, a fine and elegant Bourgogne Blanc. Finesse and good balance depends of our selection based on the origin of the production, the culture of the vines and of course the well mastered yield.

LOCAL SOIL

Mainly made up of clay and chalky marls.

WINE-MAKING

Manual grape harvest. Wine making under controlled temperatures. Pneumatic press is used and the musts settling in stainless vats.

Maturation in stainless tanks for 8 months in our fresh cellars.

CHARACTER AND STYLE

This Bourgogne proposes a pretty fine nose expressing the ripped fruits or quince, the broom and the 'rennet' apple are guessed. Its pale golden color is brilliant. On the palate, thanks to quite ripe grapes one appreciates the white peach, the bergamot, and the exotic nuances of fruits with a slightly citrus presence. The mouth is fine and elegant with a charming presence on the palate.

It is really pleasant for a regional appellation

AGEING AND SERVICE

To drink now or to keep 2 or 3 years. Temperature of service: 13°C

All the roasted fish, the shells and the shellfish, but also the delicatessen are recommended for this wine which will have also the delicacy to be a nice aperitif appreciated by all.

