



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —

CHABLIS

GRAPE VARIETY

Chardonnay

CONTROLLED APPELLATION

Geographically isolated from the other vineyards in Burgundy; this area possesses a singularity, which comes from the originality of its ground and its geographical localisation. This Chablis is harvested from traditional and well localised slopes of the village allowing it to produce each year a wide and regular quality.

LOCAL SOIL

The continental climate, hot in summer and very cold in winter, with sometimes some severe frosts in spring as well as the calcareous marls and sedimentary ground, allows producing an appreciated wine of character.

WINE-MAKING

Traditional. Controlled temperatures of the musts. Racking of the musts. Alcoholic and malolactic fermentation. The ageing is systematically done in stainless vats during 8 months.

CHARACTER AND STYLE

Behind its pretty pale gold dress with some crystal green reflects, the nose of this Chablis seduces by its fineness and its aromatic and elegant personality. On the palate we feel the fresh notes of citrus and lime. Roundness and finesse, elegance and persistence on the palate make it at once a greedy and elegant bottle, but also with a lively and fresh wine. It is a true wine of Chablis distinguished and well born.

AGEING AND SERVICE

To drink young or to keep 3-4 years. Temperature of service: 11-13°C

This Chablis is recommended to accompany all shellfishes and fishes. This is obviously an excellent aperitif. It will successfully accompany a slice of bread with goat cheese or a terrine of fish. But also some marinated raw salmon or fresh grilled prawns. After three more years it will be advisable for more sophisticated dishes and cook...

