



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —

# CHAMBOLLE-MUSIGNY 1<sup>ER</sup> CRU « LES BORNIQUES »



## GRAPE VARIETY

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Pinot Noir

## CONTROLLED APPELLATION

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Surrounded by the great prestigious “Grands Crus” of the Côte de Nuits, this charming village nested at the entry of a comb, reveals its vineyard, universally known thanks to its incomparably elegant and distinguished wines with their great potential of ageing.

## LOCAL SOIL

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Whites marns, clayey and chalky, more clayey in the south of the village.

## WINE-MAKING

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Grape harvest done by hand. Handy selection of each grape on a selection-table. The temperature is always controlled. Total de-stemming. The first fermentation is done in wooden open-vat (18 days) before a pneumatic press. A manual “punching of the cap was daily done.

Maturation in French oak barrels (including 20% news) for 17 months.

## CHARACTER AND STYLE

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The color is deep, a bright ruby. The nose is of great finesse. We find notes of red fruits and spices. The palate is fresh and in his youth sits on a beautiful fruit (cherry, blackcurrant and kirsch) with a lovely elegance. This wine, very feminine, is highlighted by the finesse and elegance of the tannins that advertise great potential to keep.

## AGEING AND SERVICE

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To keep 10-15 years. Temperature of service: 15-16°C

This elegant and fine wine, already offers a combination of dishes quite amazing: All white or red meats, roasted or grilled (Lamb) marry with this superb wine. After 6-8 years he will accept dishes cooked in sauces and all cheeses.