



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —

CHAMBOLLE-MUSIGNY



GRAPE VARIETY

Pinot Noir

CONTROLLED APPELLATION

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

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

WINE-MAKING

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 15 months.

CHARACTER AND STYLE

The brilliant colour is of a beautiful intensity. One guesses on the nose, a great depth and a superb smoothness. The mouth is surprising at the same time by its distinction, its subtlety and its elegant volume.

The much ripped fruit (kirsch and plum) and its fine animal nuances are emphasised by some elegant tannins announcing a superb potential of ageing. The wine is velvety and charming; it is all the complexity of the pinot-noir which is expressed over the soil and the vintage.

AGEING AND SERVICE

To drink young or to keep 5-8 ans. Temperature of service: 15-16°C

This fine and elegant wine offers already a combination of varied dishes. All white meats or red meats (Lamb!) will successfully marry with this superb bottle. To avoid some too spiced dishes.