



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —

CHASSAGNE-MONTRACHET



GRAPE VARIETY

Chardonnay

CONTROLLED APPELLATION

This great village is located at the Southeast place of the Côte d'Or, between the villages of Puligny-Montrachet and Santenay. It is well known for its prestigious white wines (it produces some elegant red wines too). The white wines extend on 187 hectares on this village.

LOCAL SOIL

Calcareous soil with clay. The light slopes are exposed mainly to the east.

WINE-MAKING

Manual harvest picking, selection of the grapes by hand on a selection table. Control of the temperatures. Pneumatic press. The beginning of the fermentation is done in stainless vats, then going down in the cold cellars.

Maturation in oak barrels (20% are new oak barrels)

CHARACTER AND STYLE

The rich colour is characterised by a straw yellow "robe". The powerful smell open on some yellow fruit and flowers: hawthorn, quince, together with nuts and almonds. Round and wealthy richness on the palate let the place on some spices showing the very ripped fruits of the year. The fine tannins continue to give to this bottle a concentrate, well-balanced and long taste.

AGEING AND SERVICE

To drink young or to keep 3-5 years. Temperature of service: 14°C

This wine will accompany great dishes based on fishes, great shellfishes. (Escalope of "Foie Gras cooked with some lemon, a spiced red mullet fillet...)
Later it will accompany with success some creamy dishes or some more spicy recipes.