



DOMAINE DOUDET  
— EN BOURGOGNE DEPUIS 1849 —

# CORTON-CHARLEMAGNE GRAND CRU

## GRAPE VARIETY

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Chardonnay

## CONTROLLED APPELLATION

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It is the greatest & famous Grand Cru white of Burgundy with le Montrachet". Ideally located on the top of the hill of Corton upside the village of Aloxe-Corton, this vine of our Domaine Doudet produces each year between 1800 and 2100 bottles.

## LOCAL SOIL

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This vineyard of our Domaine which is on a little less of one hectare is ideally located in the top of slopes, under the wood of Corton (area known as "Le Corton"). Calcareous soil accompanied by marl limestone, allowing the chardonnay to come out the best. The wine is completely worked by hand and no chemical treatments are used.

## WINE-MAKING

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Traditional: Small yield (+ "green harvest" in the end of July if necessary), selection of each grape (pick out by hand). Controlled temperatures (cooling system), pneumatic press. the maturation is developed on the lees, with a real wish to let the nature make its effects.

Maturation in oak barrels for 14 months (30% new barrels, the balance stay in barrels of one year)

## CHARACTER AND STYLE

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Golden pale and limpid colour with some light and green nuances. The mineral and delicate nose shows some nuances of white flowers. All the elements of a great white wine are here: Richness, delicate and very fine taste, mixed and ripped fruits, spice, very well dominated tannins.

## AGEING AND SERVICE

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To keep until 20 years. Temperature of service: 14°C

This high class wine is incontestably intended to honour a beautiful cooking. Cooked fish, shellfish, "Foie gras", or quite simply out of aperitif: incomparable. We can advise chicken with cream, pullets, sweetbreads, foie gras, salmon with sorrel, American grilled lobster,

