



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —

MARSANNAY

GRAPE VARIETY

Pinot-Noir

CONTROLLED APPELLATION

Located at 5 Km in the north of Gevrey-Chambertin, The village of Marsannay was honoured of its quality of Controlled Appellation only since 1987. It is also the only Village in Côte d'Or to produce three colours; Red, White and Rosé. The vines benefits of a good location in the northern place in the Côte de Nuits

LOCAL SOIL

The soil is composed of thick limestone gravel.

WINE-MAKING

Harvest done by hand. Winery is under controlled temperatures. Stemming done for all the grapes.

Maturation in oak barrels at 100% with 15% in new oak barrels for 14 months.

CHARACTER AND STYLE

We may see a dark ruby colour with some garnet hues. The nose is fresh and pleasant with a dominant of blackcurrants and wild nuances. The fresh palate is concentrated. It confirms the reds and black fruits embedded with fine and melted tannins. The finish is very pleasant which makes the wine a little greedy. Also a slightly spicy finish on the palate.

AGEING AND SERVICE

To keep 3-5 years. Temperature of service: 15°C

This Marsannay in its youth will accompany all poultry '(a chicken stew), including white meats (a brisket braised veal, a veal stew). After five years prefer meat cooked in sauces or stews. It will fit all dishes in sauce, game birds and will accompany successfully cheeses.

