DOUDET - NAUDIN

EN BOURGOGNE DEPUIS 1849

NUITS-SAINT-GEORGES

GRAPE VARIETY

Pinot Noir

CONTROLLED APPELLATION

With the high latitude of the Côte de Nuits an early grape harvest is not possible. On the other hand its perfect exposure to the east gives it the capacity to produce splendid wines. Nuits-St-Georges is one of the famous village of Burgundy

LOCAL SOIL

The soils are basically composed of limestone and marl (middle Jurassic period)

WINE-MAKING

Traditional: Small yield, selection of the grapes (pick out by hand). Controlled temperatures (cooling system) de-stemming, maturing on the lees, with a real wish to let the nature made its effects.

Maturation in oak barrels for 15 months.

CHARACTER AND STYLE

With an aromatic bouquet, you taste reminiscent of blackcurrants and the berries of other little red fruits.
The animal smells of musk and fur, and often liquorice when the wine will mature.

AGEING AND SERVICE

To drink until 8-10 years. Temperature of service: 16-17°C

Nuits-St-Georges is a good partner for meat cook with red wine sauces, marinated or roast game, strong grilled or roast red meats ; medium tasting cheeses.