



DOMAINE DOUDET
— EN BOURGOGNE DEPUIS 1849 —

PERNAND-VERGELESSES 1^{ER} CRU « LES FICHOTS »

GRAPE VARIETY

Pinot Noir

CONTROLLED APPELLATION

Located a few kilometres from Beaune (6km) Pernand-Vergelesses is a one of the three village's hosts of the Grands Crus of Corton and Corton Charlemagne. The Fichots is the finest climate 1er Cru classified together with "Iles des Vergelesses" This old piece is over 50 years.

LOCAL SOIL

Marly limestone, the vine is small knoll facing east, its surface area is one Hectare.

WINE-MAKING

Manual harvest-picking. The grapes are sorted in the vineyard and then in the domain on special selection tables.

A punching of the cap is done daily and constant temperature control allows the expression of fruit and the future balance of the wine. Fermentation in open vats during 19 days before pressing (pneumatic).

Maturation in oak barrels at 100% with 20% new oak barrels (from France) and the balance in oaks of one year for 14 months.

CHARACTER AND STYLE

The colour is of a dark and brilliant vermilion. The aromas exude some nuances of black and red fruits (cherry, raspberry and blackberry) supported by fine tannins and silky. Slightly spicy notes and animals will grow with time while giving way to noble terroir of this vineyard. The palate is fleshy, soft, complex and elegant. The usual concentration of this wine comes from both of its low yield and the old vines. This wine is elegant and balanced.

AGEING AND SERVICE

To keep 10-15 years. Temperature of service: 15-16°C

Young, white meat (young) are very well granted: Veal, poultry, and pork. After a few years we will not hesitate for a "coq au vin" or beef cooked in a wine sauce (Boeuf Bourguignon) with stuffed carrots.

