



DOMAINE DOUDET  
— EN BOURGOGNE DEPUIS 1849 —

# PERNAND-VERGELESSES 1<sup>ER</sup> CRU « SOUS FRÉVILLE »

## GRAPE VARIETY

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Chardonnay

## CONTROLLED APPELLATION

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1<sup>st</sup> Cru located in a beautiful place which dominates the charming village of Pernand-Vergelesses and protected by the “Blessed Virgin” just besides the Grand Cru of Corton-Charlemagne, the vine in slope is one of our oldest parcel (70 years old) and the production is very confidential...

## LOCAL SOIL

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This old vineyard is worked by hand. Calcareous and marl with some clay. No chemical treatments

## WINE-MAKING

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Traditional: Very small yield because of the old “age” of the vine. In the winery all the temperatures are controlled (cooling system), after settling of the juice 3 days, the wine go down in the fresh cellars for a maturation on the fine lees, with a real wish to let the nature made its effects.

Maturation in oak barrels for 12 months (20% new barrels)

## CHARACTER AND STYLE

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Golden yellow and limpid colour. The nose is powerful and nice with a nice personality showing together elegance and volume. The nuances of white and yellow flowers accompany the smell of the honey, acacia, almonds and exotic fruits. The mouth is full, long and very rich. The persistence is beautiful and shows tender, voluptuous pleasure together with a fine and authentic style. A final with a lemon taste complete this rich and authentic

## AGEING AND SERVICE

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

This elegant wine is advised for all the delicate dishes of fish, shellfish, “Foie Gras”, or quite simply out of aperitif: superb!

