



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —

## POMMARD

### GRAPE VARIETY

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Pinot Noir

### CONTROLLED APPELLATION

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Located 4 km in the south of Beaune, this village and its famous vineyard gather around the bell-tower of the Church. The wines from Pommard are powerful with a real style, well known for the possibilities of ageing. They ask a long time before to be well affirmed.

### LOCAL SOIL

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Rather clayey with limestone's oriented to the east and Southeast.

### WINE-MAKING

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Manual harvest picking. A selection of each grape is done on a selection-table. The vinification is done under controlled temperatures. Destemming of the grapes. Fermentation in wooden open vats before a pneumatic press.

Maturation in oak barrels at 100% with 20% new oak barrels during 14 months

### CHARACTER AND STYLE

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The ruby colour is nice. The nose is very closed in his first young life (2 first years) and it will develop with time. The red and black fruits are accompanied by small fine tannins and slight spices. Especially on this vintage the nuances of the soil and the wild side of a classic Pommard will require a few years. Elegance and potential for the future are the typical ingredients of a beautiful Pommard if you have the chance to find out after 7-8 years of aging.

### AGEING AND SERVICE

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

Pommard will accompany culinary savours rather strong after a few years. Hare pies, of pheasants, Sheep (shoulder), conserve of duck, cooked or stuffed beefs in wine or mushroom sauces, strong cheeses...

