



DOMAINE DOUDET  
— EN BOURGOGNE DEPUIS 1849 —

# SAVIGNY-LÈS-BEAUNE 1<sup>ER</sup> CRU « EN REDRESCUL » (MONOPOLE)

## GRAPE VARIETY

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Chardonnay

## CONTROLLED APPELLATION

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Savigny-Les-Beaune is a nice village of the Côte de Beaune near Beaune. The vineyards lie on both sides of a valley. The altitude is between 220 and 360m this vine (about 65 ares) is extraordinary located. The heaviest slopes of the village. Impossible to work with a tractor, all the work is done by hand like in the past...It is a monopoly (Domaine Doudet is the only owner of this parcel) and the name of this vine classified the INAO come from its particularity in slopes. You have always the bottom up !

## LOCAL SOIL

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The chalk soil is gravelly and oriented east/ northeast.

## WINE-MAKING

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Traditional: Selection of the grapes (pick out by hand) table of selection of each grape by hand. Controlled temperatures (cooling system) de-stemming, with a real wish to let nature made its effects.

Maturation of 13 months in oak barrels from France (Allier and Nevers) 20 % is new oak.

## CHARACTER AND STYLE

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A shining and limpid pale yellow colour. The nose is really fine and expressive with its mixed aromas: (white fruits, nuts, lemon, and stone.) With its own identity and its interesting balance, the bottle shows a real charisma. On the palate, the wine is lively, fresh and powerful with a really personal character; it cannot leave indifferent. Never over-matured, but rich, well balanced with its delicate richness, a final with a long persistence on the palate shows a real potential for the future.

## AGEING AND SERVICE

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To keep 5-8 years. Temperature of service: 14°C

An excellent accompaniment for any light dishes: fishes (in sauce after 5 years) all delicatessen, shellfish, and poultry are cooked in cream sauces (after 5 years will be adapted)

