



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —

VOLNAY 1^{ER} CRU



GRAPE VARIETY

Pinot Noir

CONTROLLED APPELLATION

This famous village for its fine wines is located in the Côte de Beaune between the villages of Meursault and Pommard where there is a beautiful exposure at the top of the hill. It produces only red wines that are always characterized by their flexibility and finesse which does not prevent them from owning a strong personality.

LOCAL SOIL

Marl limestone and calcareous clay.

WINE-MAKING

Manual harvest sorted. Temperature control. Destemming. The temperature-controlled fermentation, is performed in open vats for 17 days before a pneumatic pressing.

Maturation in oak barrels at 100% for 14 months (including 20% of new barrels).

CHARACTER AND STYLE

The robe is deep and brilliant. The nose is both animal and floral. We smell shades of blueberry and wild peony on a base marked by a very ripe fruit. The palate is rich and voluptuous revealing of tannins (which fit perfectly after the first 2 years).

AGEING AND SERVICE

To drink young or to keep until 10-15years. Temperature of service: 15-16°C

This wine is recommended with roasted ducks and white meats like filet mignon but also a good sausage.