



DOMAINE DOUDET
— EN BOURGOGNE DEPUIS 1849 —



Located in the heart of the Côte de Beaune, a very large majority of the climates of Beaune are classified as 1er Cru. Among the most famous: Les Grèves, les Cent-Vignes, Clos des Mouches, les Avaux, les Bressandes and of course our Clos-du-Roy. Our parcel is 20 years old.



Pinot noir



Manual harvest-picking.
Fermentation in open vats for a period of 20 days before pressing



Maturation in oak barrels at 100% for 18 months.



Marl covered with light clay soils. East orientation.

TASTING

Beautiful and brilliant dark ruby color. The fine and concentrated nose exhales the aromas of very ripe red fruits but also of wild and animal notes which won't appear during the first 3 years. On the palate, the wine seduces with its frank and elegant personality. The whole is characterized by fine tannins that will melt over time. The acidity of its youth guarantees its future aging. It is an authentic wine with character.



To keep 10-15 years.
Temperature of service: 14-15°C.



Young, this wine goes very well with any roasted meats and poultry (duck breast, leg of lamb, roasted beef) and of course the traditional cheeses. After a few years, it will be advised, successfully, with all simmered and cooked meats, game birds and generally the great traditional food.



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