



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —



The Brouilly appellation is part of Beaujolais. The vineyards spread over 6 villages surrounding Mont Brouilly. This is the largest appellation of Beaujolais in terms of land area.



Gamay



Traditional. Handpicking.
Followed by a semi-dry method
of maceration. Whole bunches are
vinified in stainless steel tanks to
produce fruity wines.



Maturation in
stainless steel
tanks for 9
months.



Clay and limestone and siliceous

TASTING

The color is of a deep ruby . The nose is pleasant with aromas of ripe fruit. In the mouth it is fruity, well flavored. We find notes of cherry, blackberry and strawberry. The finish is long and fresh.



To drink young.
Temperature of service : 13-14°C



This Brouilly goes well with numerous dishes, such as
“blanquette de veau”, or a side of beef. Otherwise, enjoy it
as an aperitif with a good Italian ham.



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