



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —



Chardonnay



Pneumatic press at the arrival of the grapes at the winery (Pneumatic press).



Fermentation in stainless vats.  
Aged to give roundness and oaky characters.



Located in the Aude Valley, closed to the Pyrénées.  
Silty, clayey and chalky soils.

## TASTING

Aromatic, fine, and well balanced wine with its light golden colour with some green reflects. Notes of linden-tree, mango, peach and some citrus. In the mouth the wine is very charming, thanks to its freshness and its fruity aromas. Doudet-Naudin, fine wines producer since 1849, takes advantage of its experience to express this famous grape variety.



To drink young.  
Temperature of service: 12-13°C.



This wine accompanies all the fishes, the shellfishes, the pastas and also the white meats. Excellent as an “aperitif”, just on his own.



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