



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —



*This great village is located at the Southeast area of the Côte d'Or, between the villages of Puligny-Montrachet and Santenay. It is well known for its prestigious white wines (it produces some elegant red wines too). The vines extend on 187 hectares of this village.*



Chardonnay



Manual harvest picking, selection of the grapes by hand on a selection table. Control of the temperatures. Pneumatic press.



Maturation in oak barrels



Calcareous soil with clay.

## TASTING

The deep colour is characterised by its yellow, gold shades. The powerful nose opens on some yellow fruit and flowers: hawthorn, quince, together with nuts and almonds. Round and rich on the palate, the fine tannins provide a concentrate, well-balanced and long lasting finish.



To drink young or to keep 3 to 5 years.  
Temperature of service: 14°C.



This wine is well paired with great dishes based on fishes or shellfishes. When aged, it will accompany with success some creamy dishes or some more spicy recipes.



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