



DOMAINE DOUDET
— EN BOURGOGNE DEPUIS 1849 —



It is the greatest & most famous Grand Cru white of Burgundy. Ideally located on the top of the hill of Corton, the vines of our Domaine DouDET produce each year between 1800 and 2100 bottles.



Chardonnay



Controlled temperatures, pneumatic press. The maturation is developed on the lees, with a real wish to let the nature make its effects.



Maturation in oak barrels for 14 months



Calcareous soil accompanied by marl limestone

TASTING

Golden pale and limpid colour with some light and green nuances. The mineral and delicate nose shows some notes of white flowers. All the elements of a great white wine are here: Richness, delicate and very fine taste, mixed and ripped fruits, spice, very well-balanced tannins.



To keep until 20 years.
Temperature of service: 14°C.



This high-class wine is incontestably intended to honour a beautiful recipe. Cooked fish, shellfish, "Foie gras", or quite simply as an aperitif. We can advise chicken with cream, foie gras, salmon with sorrel, American grilled lobster.



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