



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —



This village, located in the heart of the Côte Chalonnaise is perhaps the most endearing. The village has very good soils for an appellation planted overwhelmingly in pinot noir.



Pinot noir



Manual harvest is sorted. A destemming is done. Fermentation in open vats during 12 days before pressing.



Maturation in oak barrels at 100% for 10 months.



Reinforced limestone marl. Quite stony hillside. East exposure

TASTING

The “robe” is ruby. Its nose reveals aromas of very ripe raspberry and blackcurrant. In the mouth the wine is tonic, marked by aromas of wet soil. The set is accompanied by very little tannins supported by good acidity that will require a good year to settle.



To drink young or to keep 2-3 years.
Temperature of service: 14°C



Young, this wine is recommended with poultry, white meats (rabbit with rosemary or a rack of veal with vegetables).
Avoid too rich or spicy cuisines.



3 rue Henri Cyrot, 21 420 Savigny-lès-Beaune
+33 3 80 21 51 74 - www.doudetnaudin.com

