



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —



Located 5 Km away from the north of Gevrey-Chambertin, the village of Marsannay was recognised as a Controlled Appellation only since 1987. It is also the only Village in Côte d'Or to produce three colours; Red, White and Rosé. The vines benefit of a good location in the northern area of the Côte de Nuits.



Pinot noir



Harvest done by hand. Winery is under controlled temperatures.



Maturation in oak barrels for 14 months.



The soil is composed of thick limestone gravel.

TASTING

Dark ruby colour with shades of garnet hue. The nose is fresh and pleasant with a dominant presence of blackcurrants. The fresh palate is concentrated. The long lasting finish is very pleasant with a slightly spicy aftertaste.



To keep 3-5 years.
Temperature of service: 15°C



This Marsannay, in its youth, will accompany all poultry (a chicken stew), including white meats (a brisket braised veal, a veal stew). After five years prefer meat cooked in sauces or stews. It will fit all dishes in sauce, game birds and will accompany successfully all kind of cheeses.



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