



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —



*Located at the south of the Coast of Beaune on the most beautiful soils that are producing Chardonnay. The vines are encircled by the villages of Volnay (in the north) and Puligny-Montrachet (in the south).*



Chardonnay



Manual grape harvest with a strict selection. Controlled temperatures. Pneumatic press. Must settling in stainless, then the wines are descended after a few days in our fresh cellar and in oak barrels.



Maturation in oak barrels during 11 months.



Clay limestone and marls.

## TASTING

Golden and brilliant colour. The floral nose, with a light vanilla touch, opens on white flowers (hawthorn). In the mouth, the wine is ample, powerful but well balanced with a fresh, precise and elegant style. The finish is characterised by some delicate tannins.



To drink young or to keep up to 10 years.  
Temperature of service: 13°C.



Meursault is undoubtedly the wine best suited for fish. Its purity and its smoothness never betray the flesh of fish. From a roasted bass with a simple net of olive oil to more traditional dishes with sauces, it will not disappoint.



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