



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —



The Appellation Montagny is produced on 4 small municipalities (mainly Montagny les Buzy) in the southern part of the Côte Chalonnaise. There are 90 hectares of Appellation Village and 200 hectares of 1er Cru.



Chardonnay



Manual harvesting and sorting of the grapes. Temperature control. Pneumatic press. Fermentation in stainless steel tanks.



Maturation in oak barrels at 100% for 12 months.



Limestone (Kymmeridgien like in Chablis) and clay.

TASTING

The nose is expressive, marked by mineral notes (white flowers) and citrus. On the palate the wine is crispy, fruity and elegant. This well balanced wine is rich and charming.



To keep 5-6 years.
Temperature of service: 12-13°C.



This wine will accompany a river fish (perch fillet, fried fish) or sea (cod fillet julienne, fish tartare). After a few years try the veal.



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

