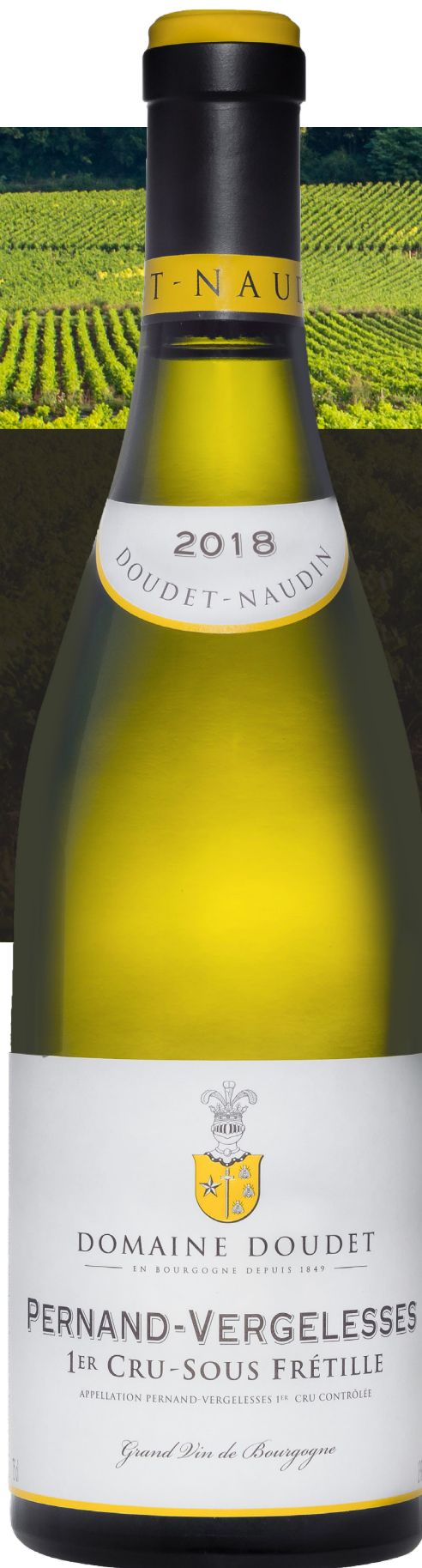




DOMAINE DOUDET
— EN BOURGOGNE DEPUIS 1849 —



1st Cru is located in a beautiful place which dominates the charming village of Pernand-Vergelesses and protected by the "Blessed Virgin" just besides the Grand Cru of Corton-Charlemagne. The vines are part of one of our oldest parcel (70 years old) and the production is very confidential...



Chardonnay



Traditional. After settling of the juice 3 days, the wine goes down in the fresh cellars for a maturation on the fine lees.



Maturation in oak barrels for 12 months



Calcareous and marl with some clay.

TASTING

Golden yellow and limpid colour. The nose is powerful and nice with a personality showing both elegance and roundness. The notes of white and yellow flowers accompany the aromas of honey, acacia, almonds and exotic fruits. The mouth is full, long and very rich. A final with a lemon taste complete this rich and authentic tasting.



To drink young or to keep 3-5 years.
Temperature of service: 14°C.



This elegant wine is advised for all the delicate dishes of fish, shellfish, "Foie Gras", or quite simply as a wonderful aperitif.



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