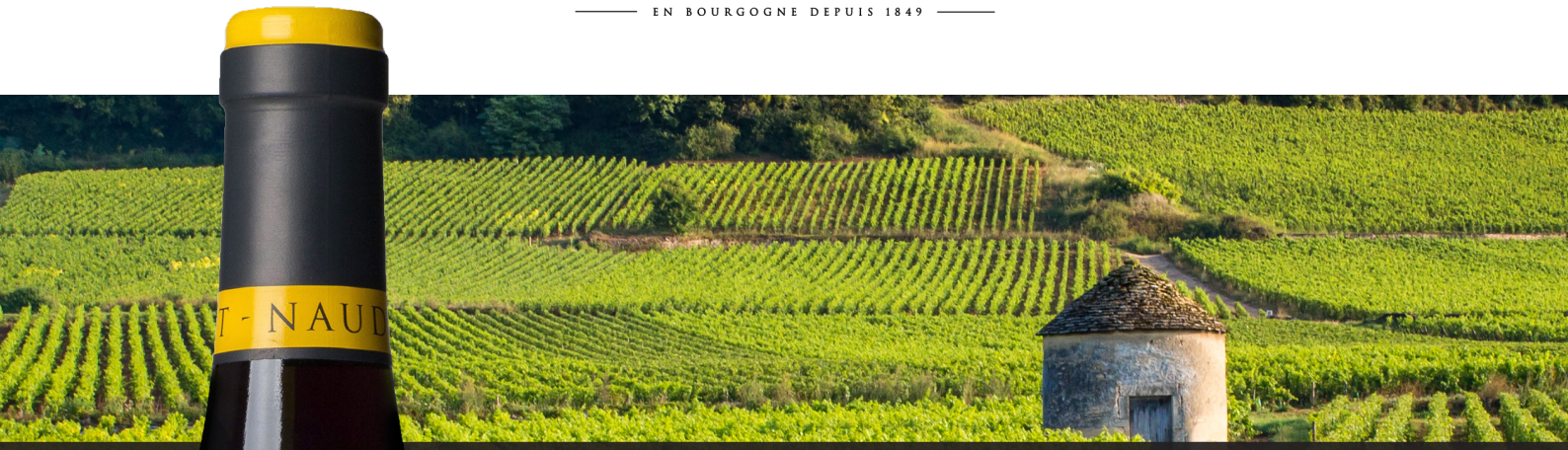
DOUDET - NAUDIN

EN BOURGOGNE DEPUIS 1849



Located 4 km in the south of Beaune, this village and its famous vineyard gather around the bell-tower of the Church. The wines from Pommard are powerful with a real style, well known for the long ageing potential.

Pinot Noir

Manual harvest picking. Vinification is done under controlled temperatures. Fermentation in wooden open vats before a pneumatic press.

Maturation in oak barrels at 100% with 20% new oak barrels during 14 months

Rather clayey with limestone's oriented to the east and Southeast.

TASTING

The ruby colour is nice. The nose and mouth reveal notes of red and black fruits accompanied by small and fine tannins and slight spices. Elegance and great ageing potential are the typical ingredients of a beautiful Pommard.

To keep 10-15 years.
Temperature of service: 15-16°C

Pommard will accompany culinary savours rather strong after a few years. Hare pies, of pheasants, Sheep (shoulder), conserve of duck, cooked or stuffed beefs in wine or mushroom sauces, strong cheeses…

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