



DOMAINE DOUDET
— EN BOURGOGNE DEPUIS 1849 —



Savigny-Lès-Beaune is a beautiful village of the Côte de Beaune near Beaune. The vineyards lie on both sides of a valley. The altitude is between 220 and 360m. It is a monopoly (Domaine Doudet is the only owner of this parcel).



Chardonnay



Traditional.
Controlled temperatures
de-stemming, with a real wish
to let nature make its effects.



Maturation of
13 months in
oak barrels from
France.



The chalk soil is gravelly and
oriented east/ northeast.

TASTING

A shining and limpid pale yellow colour. The nose is really fine and expressive with its mixed aromas: (white fruits, nuts, lemon, and stone.) With its own identity and its interesting balance, the bottle shows a real charisma. On the palate, the wine is lively, fresh and powerful with a really personal character; it cannot leave indifferent. Never over-matured, but rich, well balanced with its delicate richness, a final with a long persistence on the palate shows a real potential for the future.



To keep 5-8 years.
Temperature of service: 14°C.



An excellent accompaniment for any light dishes: fishes (in sauce after 5 years) all delicatessen, shellfish, and poultry are cooked in cream sauces (after 5 years will be adapted).



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

