



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —



This village is famous for its incomparable Grands Crus (Romanée Conti, La Tache, Richebourg). It is characterized by the production of voluptuous wines, powerful and long aging. Its great and complex terroir make this wine incomparable.



Pinot noir



Manual harvest sorted.
Temperature control. Destemming.
Fermentation in open vats for 19
days before pressing.



Maturation in oak
barrels for
15 months



Limestone with a proportion of
clayey marl.

TASTING

Dark purple color with garnet reflections. The aromas are powerful but delicate and velvety. On the palate, the persistence reflects the character of its soil, with a ripe fruit accompanied by wild and slightly spicy notes



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



This wine is recommended for a traditional cuisine. Do not hesitate to pair it with lamb, marinated beef or in sauce, stews, coq au vin, blocks game, strong cheeses are perfectly accompanied.



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