



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —

## SAINT ROMAIN

### GRAPE VARIETY

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Chardonnay

### CONTROLLED APPELLATION

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Located in the heart of a landscape of an exceptional beauty, the village is located a few kilometres from the vineyards of Meursault and Auxey-Duresses. It produces half of reds and whites that have a confirmed reputation thanks to qualitative production and an excellent value for money.

### LOCAL SOIL

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On its soil of clay and limestone rocks, the vine is very steep hillside facing south / southwest.

### WINE-MAKING

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Manual harvest-picking, selection of the grapes by hand on a table. Control of the temperatures. Pneumatic press. The beginning of the fermentation is done in stainless vats, then going down in the cold cellars.

Maturation in oak barrels during 10 months.

### CHARACTER AND STYLE

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Its colour is of a gold style with light green tints lens. The nose is of an elegant impression. On the palate one can discover some nuances of almond and white flowers aromas that evoke the flavours of mainly white peach and hazelnut. The palate is supple and fresh. Well balanced and honest with a grain of fine tannin that gives it a nice personality. Finally aftertaste guarantees immediate pleasure but also aging potential that we discover with pleasure. This is a signature of his terroir and also of its careful vinification.

### AGEING AND SERVICE

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

This wine accompanies all cook based on dishes with fish, grilled fish, or cooked with sauces, seafood and shellfish. After a little time, he successfully brightens a good chicken with cream, Andouillettes, fish in sauce or all the Dutch (from Holland!)



