



DOUDET - NAUDIN

— EN BOURGOGNE DEPUIS 1849 —

## Vin de France Chardonnay ORGANIC



100% Chardonnay  
Grapes from  
organic farming  
in the Languedoc  
Roussillon region



Harvesting the grapes at perfect  
maturity in order to maintain  
freshness and balance. Direct  
pressing then fermentation  
in stainless steel vats with  
temperature control.



Clay-limestone  
mostly.  
Low yields.

### TASTING

A beautiful golden yellow colour. The nose is very expressive with notes of ripe fruit (apricot), white flowers and pine bark.

The palate is ample and dominated by notes of almonds and pistachios. The finish is fresh, long and delicate.

Doudet Naudin, producer of great wines since 1849, has been able to reveal the nobility traits of this great Burgundian grape variety on a Languedoc terroir.



Drink now or keep for up to 3 years. Service  
around 12°.



To accompany your aperitifs, goat's cheese, grilled fish and  
vegetables, octopus salads, carbonara pasta.



3 rue Henri Cyrot, 21 420 Savigny-lès-Beaune  
+33 3 80 21 51 74 - [www.doudetnaudin.com](http://www.doudetnaudin.com)

